



MELBOURNE CUP

\$250_{PP}

Black river Imperial caviar (20g), blinis, crème fraiche and chives \$160

ENTRÉES

Hummus, pumpkin, pomegranate

Butterflied king prawns (x3), lemon, garlic.

Pork belly, pear, gochujang, carrot

MAINS

Quinoa, zucchini, kombu

Grouper, chorizo, capsicum

Lamb noisette, eschalots, eggplant

Little Joe grass fed premium scotch fillet 300g (+\$35)

SIDES

Roast chat potatoes, garlic, spring onions

Mixed leaf salad, aged sherry vinegar

DESSERTS

Chocolate and hazelnut tart, bourbon ice cream

Brie triple cream and Blue d'Affinois cheese plate, dates, quince paste and seeded lavosh

Quintessence berries, vegan vanilla cream