

# Melbourne Cup Menu 2019

## Charcuterie Board \$40

Chef selection of 2 meats, 2 cheeses, accompanied by our in-house pickled vegetables, apple & fig chutney, tomato relish, mixed olives and our home-made breads with sourdough crostini

## Supreme of Chicken \$26 (GF)

Served with fondant potato, mixed baby vegetables, carrot puree and finished with a chicken jus

## Pork Noisette \$26 (GF)

Served with duck fat potatoes, candied apple puree, baby apple and braised red cabbage

## Barramundi \$26 (GF)

Pan fried barramundi served with baby fennel, lemon gel, minted roast chat potatoes, zucchini, and a pea, bacon and rocket salad

## Braised Beef Brisket \$26 (GF)

Served with an oyster mushroom, parsnip mashed potato, roasted baby carrot and finished with a rich jus

## Tagliatelle Pasta \$24 (V)

Tagliatelle pasta in a sauted mushroom, truffle and mascarpone cream sauce topped with shaved parmesan cheese

## Broccoli Salad \$23 (Vegan, GF)

Tenderstem broccoli with roasted pumpkin, pickled beetroot, fresh pear, toasted hazelnuts and rocket

## Sides

Small Chips	\$6
Large Chips	\$10
Side Salad	\$7

## Desserts \$13 (GF available)

Pecan Pie – With butterscotch filling, vanilla bean ice-cream and pineapple couli

Vanilla Cheesecake – With orange white chocolate sauce, strawberry sorbet and popping candy