

MELBOURNE CUP

LUNCH IN THE DINING ROOM

TO START

GLASS OF PIPER-HEIDSIECK CHAMPAGNE

CANAPES

Each person to receive one of each of the following:

HIRAMASA KINGFISH CEVICHE

blood orange, coconut yoghurt, pickled onions (GF)

HEIRLOOM TOMATO BRUSCHETTA

aged balsamic, herb oil, toasted sourdough

MINI PRAWN ROLLS

kewpie, chives, dill, milk bun, lemon

SAFFRON & PEA ARANCINI

soft herb mayo, parmesan (V)

COFFIN BAY OYSTER

finger lime, Never Never Gin, caviar (GF)

MAINS TO SHARE

PAN ROASTED WHOLE RED SNAPPER

soft herb salad, crispy chilli, fermented lemon (GF)

HERB CRUSTED RACK OF LAMB

peas, pickled, onions, red wine jus

CHARGRILLED BROCCOLINI

almond puree, toasted almonds (VG) (GF)

PICKLED FENNEL SALAD

orange, dill, radish (VG) (GF)

HOUSE SALAD

baby gem, pickled onion, radish, shallot vinaigrette (VG) (GF)

SLOW ROASTED CAULIFLOWER

dukkah, sprouts, pomegranate (VG) (GF)

DESSERT CANAPES

Each person to receive one of each of the following:

PEACHES & CREAM CHEESECAKE

macerated peaches, lemon balm (GF)

MACERATED STRAWBERRY PAVLOVA

Chantilly, basil, cracked black pepper (GF)

CHAMPAGNE & ELDERFLOWER JELLY (GF)

TRIPLE CHOCOLATE BROWNIE

hazelnut Chantilly, praline

PASSIONFRUIT TART

freeze dried raspberries