

MELBOURNE CUP

LUNCHEON MENU - \$85^{PP}

ENTRÉE

cured salmon, potato croquette and remoulade [GFO](#)

pickled watermelon and grape salad, haloumi,
rocket and hazelnut vinaigrette [V](#), [GF](#)

steak tartare, chicken liver parfait, olive tapenade
and crusty bread [GFO](#)

MAINS

humpty doo barramundi, scallop, tiger prawn,
shellfish oil, heirloom tomato, lemon rouille [GF](#)

slow-cooked chicken breast, whipped foie, raspberry
vincotto and root vegetables [GF](#)

pan-fried gnocchi, beetroot purée, warrigal greens,
walnuts and golden beets [V](#)

DESSERT

golden honey potted mousse cake

dark chocolate tart with salted caramel