

MELBOURNE CUP  
SHARED STYLE LUNCH

**G R N**

SNACKS

\$88 PER HEAD

WOODFIRED BREAD for two

+ TARAMASALATA

+ CULATELLO HAM, pecora dairy cheese

ENTREE

WHITE ASPARAGUS, burrata, mint, macadamia, preserved lemon (GF)

KINGFISH CRUDO, cucumber, dill, finger lime (DF,GF)

WOODFIRED VENUS BAY PRAWNS, tarragon butter (GF)

MAINS

BROOKLYN VALLEY RIB EYE, gremolata, parmesan (GF)

WOOD FIRED WHOLE FISH, tarragon butter (GF)

SIDES

ICEBURG LETTUCE, parsley, lemon (V,GF)

ROAST POTATO, garlic, oregano, lemon (VE,GF)

WOODFIRED CHERRY TOMATOES, oregano (VE)

DESSERTS

STRAWBERRY, ricotta mousse, elderflower & strawberry granita (V)

VALRHONA CHOCOLATE ICE CREAM, baked meringue, amaretto (GF,V)

MACADAMIA NUT BRITTLE (V)

MELBOURNE CUP  
CANAPE STYLE  
ON THE ROOFTOP

**G R N**

\$55 PER HEAD

SMOKED KINGFISH RILLETTES, onion, cucumber

PEAS, miso custard, nasturtiums

DUCK CONFIT, brick pastry, coriander

CHICKEN LIVER PARFAIT, quince

SILVERBEET SALTED RICOTTA TART

FRIED PRAWNS RAVIOLI, aioli

VEAL & CHIVE PIE

V = Vegetarian, VE = Vegan, GF = Gluten Free, DF = Dairy Free

**H S E**