



Melbourne Cup menu 2021

Amuse bouche

Exmouth tiger prawn on ponzu citrus salad

Start

Juniper & gin smoked lamb loin

Romain lettuce, tabouleh salad & roast chilli dressing

or

Blue swimmer crab & salmon

Champagne jelly, avocado mousse & fine herb salad

Main

Poached corn fed chicken

Ginger carrot puree, crispy skin shard & truffled polenta

or

Seared barramundi

Fondant potato, spring vegetable salad & scallion oil

Dessert

Mango Sushi

Coconut & sake rice, mango salad

or

Chocolate Mousse

Dark Chocolate, strawberry infused with grand marnier