



Melbourne Cup Lunch

Appetiser

Shared to table

Whipped ricotta | leatherwood honey | pine nut | olive oil |
lemon | lavosh | marinated olives

Entrée

Salmon Gravlax

Blood orange | salmon roe | whipped crème fraîche |
dill | cornichon | relish

Main

Filet de Bœuf

Braised beef cheek | Swiss brown mushroom | parsnip |
chervil | Bordelaise sauce

Dessert

Basque Cheesecake

Black currant | lavender | white chocolate

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Beverages

Wine

Veuve Ambal Blanc de Blancs Brut

Pikes 'Traditionale' Riesling | Seppeltsfield Barossa Grenache Rosé

Sidewood Estate Pinot Noir | Kirrihill Regional Series Shiraz

Beer and Cider

Heineken | Kirin Ichiban | Hahn SuperDry 3.5%

Little Creatures Pipsqueak Apple Cider

Non-Alcoholic

Soft drinks | Juices

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