



# 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

## 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

