



# MELBOURNE CUP

\$55 PER PERSON

## ENTREES

Prawns wrapped in katifi pastry with pistachio crumble, mango cheek & A micro herb salad

Chickpea & potato curry croquette with a minted yoghurt & coriander salad

## MAINS

Barramundi with verde crushed potatoes, pea puree & lemon scented hollandaise

Twice cooked pork belly with warmed celeriac puree, walnut biscotti, apple compote finished with a pomegranate glaze

Sirloin steak with blistered pumpkin puree, baby onion cups, crispy onion shoots finished with a red wine jus

## DESSERT

House made lemon curd tart served with orange granita & poached pear

Vanilla cheesecake with berry compote