

MELBOURNE CUP

BISTRO MENU

ENTREÉS

SHARED

GARLIC BREAD

CITRUS-CURED SALMON
HORSERADISH CREAM, RADISH, DILL, KAFFIR LIME

CORN & BUTTERMILK FRITTERS
JALAPEÑO AIOLI, SHISO & GREEN MANGO SALAD

BEEF FILLET TATAKI
SMOKED TAMARI, SPRING ONION, SEEDED MUSTARD

MAIN COURSE

SHARED

PRESSED LAMB SHOULDER
CUMIN YOGHURT, HARISSA, FREEKEH, GRAPES, PARSLEY

ROASTED BARRAMUNDI
MOROCCAN BRAISED CHICKPEAS, BABY CUCUMBERS, TARRAGON
CHARGRILLED LEMONGRASS & GINGER CHICKEN SALAD
RICE NOODLES, THAI BASIL, CORIANDER, CUCUMBER, SESAME DRESSING

DESSERT

SHARED

PETIT FOUR CHOCOLATES

BEVERAGES

DUNES & GREENE CHARDONNAY PINOT NOIR NV

TWIN ISLANDS SAUVIGNON BLANC

Y SERIES ROSÉ

RUNNING WITH BULLS TEMPRANILLO

COOPERS PALE

HAHN SUPER DRY

GREAT NORTHERN SUPER CRISP



MELBOURNE CUP

RESTAURANT MENU

CANAPÉS

CONFIT TOMATO TARTLET
GOATS CURD, BABY BASIL

BLUE SWIMMER CRAB
YUZU KOSHO, ROSTI

ENTREÉS

SHARED

SOURDOUGH
CHARRED SPRING ONION BUTTER

SA OYSTERS
CHAMPAGNE VINEGAR, LIME, CHIVE

SEARED TUNA
SMOKED SOY, LIME LEAF OIL, SHALLOT

ROASTED PORK BELLY SSAM
MIXED LEAVES, PICKLES, KIMCHI, CHILLI

MAIN COURSE

CHOICE OF

ROTISSERIE ROASTED, SPICE CRUSTED SCOTCH FILLET
CHIMICHURRI BUTTER, ONION RINGS, JUS

PAN-FRIED ATLANTIC SALMON
MISO YOGHURT, BABY CUCUMBER, HEIRLOOM CHERRY TOMATO, GOCHUJANG, SESAME

DUCK BREAST
PANCETTA, THYME, BLACK CABBAGE, GREEN & BUTTER BEANS, JUS

TAMARI ROASTED PUMPKIN
LABNEH, FIG, PISTACHIO PESTO, RADICCHIO & MINT

SIDES

DUCK FAT POTATOES
ROSEMARY & GARLIC
ROASTED BROCCOLI
TAHINI, TOASTED SESAME, LEMON

DESSERT

CHOICE OF

BRIE CHEESE
HONEY-BAKED FIGS, FENNEL SEED, LAVOSH

CHOCOLATE & GIANDUJA TART
HAZELNUT, SALTED CRÈME FRAICHE

MANGO RICOTTA CHEESECAKE
PASSIONFRUIT JAM, THYME

BEVERAGES

POL ROGER BRUT RÉSERVE NV ON ARRIVAL
JANSZ PREMIUM NV

FAMILLE HUGEL GENTIL
HEGGIE'S ESTATE CHARDONNAY
FAMILLE PERRIN CÔTES DU RHÔNE ROSÉ

DALRYMPLE PINOT NOIR
YALUMBA PARADOX SHIRAZ
COOPERS PALE
HAHN SUPER DRY
GREAT NORTHERN SUPER CRISP



MELBOURNE CUP

JERNINGHAM MENU

CANAPÉ

CONFIT TOMATO TARTLET
GOATS CURD, BABY BASIL

ENTREÉS

SHARED

GARLIC BREAD

CITRUS-CURED SALMON
HORSERADISH CREAM, RADISH, DILL, KAFFIR LIME

CORN & BUTTERMILK FRITTERS
JALAPEÑO AIOLI, SHISO & GREEN MANGO SALAD

BEEF FILLET TATAKI
SMOKED TAMARI, SPRING ONION, SEEDED MUSTARD

MAIN COURSE

CHOICE OF

PRESSED LAMB SHOULDER
CUMIN YOGHURT, HARISSA, FREEKEH, GRAPES, PARSLEY

ROASTED BARRAMUNDI
MOROCCAN BRAISED CHICKPEAS, BABY CUCUMBERS, TARRAGON
CHARGRILLED LEMONGRASS & GINGER CHICKEN SALAD
RICE NOODLES, THAI BASIL, CORIANDER, CUCUMBER, SESAME DRESSING

TAMARI ROASTED PUMPKIN
LABNEH, FIG, PISTACHIO PESTO, RADICCHIO & MINT

DESSERT

ALTERNATE DROP

CHOCOLATE & GIANDUJA TART
HAZELNUT, SALTED CRÈME FRAICHE

MANGO RICOTTA CHEESECAKE
PASSIONFRUIT JAM, THYME

BEVERAGES

JANSZ PREMIUM NV

PEWSEY VALE RIESLING

HEGGIE'S ESTATE CHARDONNAY

DALRYMPLE PINOT NOIR

YALUMBA SAMUEL'S COLLECTION SHIRAZ

COOPERS PALE

HAHN SUPER DRY

GREAT NORTHERN SUPER CRISP

