



Melbourne Cup Lunch

\$290 PER PERSON

100% Spelt Sourdough | Cultured Butter

Smoked Buffalo Mozzarella | Heritage Tomatoes | Tomato Nectar | Basil

Kingfish Ceviche | Grapefruit | Mango | Coriander Oil | Green Chilli

10 Day Dry Age Wollemi Duck Breast | Parsnip | Red Witlof | Smoked Cherry

Mooloolaba Swordfish | Spring Peas | Society Garlic | Caper Butter | Caviar

Goldfields Lamb Wellington | Mint Pesto | Buffalo Labneh

Roast Potatoes | Thyme Salt | Truffle Aioli

Mixed Leaf Salad | Radish | Cherry Vinaigrette

An Assortment of Handcrafted Petite Sweets

Beverages

Taittinger Prestige Rosé

Taittinger Brut Reserve

Shaw & Smith M3 Chardonnay

Dog Point Sauvignon Blanc

Burton McMahon Syme Pinot Noir

Neldner Road Barossa & Eden Shiraz

Asahi 3.5

Corona

Stone & Wood Pacific Ale

Aether Brewing Ginger Beer

Seafood Origins (A) Australian (I) Imported (M) Mixed | (GF) Gluten Free | (N) Nut

Seasonal changes may apply and prices are subject to change. One invoice per table applies.

Please inform our team of any dietary requirements or allergies when ordering. While we take great care in accommodating dietary needs, all food is prepared in a kitchen that handles nuts, seafood, shellfish, sesame, dairy and gluten-containing products.

We cannot guarantee any dish is completely free from allergens.