



MENU \$79PP

TO START

Merimbula oysters with Japanese dressing and salmon roe

Poached lobster brioche roll

Asparagus and goats cheese tartlet

MAINS

Slow roasted chicken, wild mushroom ragout, champagne cream, and Paris mash

Olive oil poached salmon, caramelised fennel, kipfler potatoes, beetroot, and orange

Iceberg salad

DESSERTS

Baked chocolate tart, passionfruit curd, and lime meringue

Caramelised pineapple and star anise bread and butter pudding

MELBOURNE CUP

