

MELBOURNE CUP 2019

ON ARRIVAL

A glass of Champagne Taittinger Prestige Rosé NV

BEFORE THE RACE

House-Made Coppa, Basil Omelette
Gruyere & Leek Croquettes, Sauce Romesco
Freshly Shucked Smoky Bay Oysters Natural, Lime dressing
Mini Caramelised Onion Tartlet with pear and Blue Cheese

ENTRÉE

Pork Cheek Terrine, House Sourdough, Pickled Tedesco Vegetables, Grain Mustard Mayonnaise
or
Campari Cured Salmon & Beetroot Salad, Crème Fraiche, Apple, Citrus Pressed Olive Oil

MAIN

Slow-Cooked Arkady Lamb Shoulder, Caponata, Torbay Asparagus, Shiraz Jus
Or
Shark Bay Snapper, Squid & Prawn Paella with Citrus Beurre Blanc

TO FINISH

Pure Chocolate Mousse, Blueberry Sorbet, Hazelnut Nougatine crumbs

...AND AFTER THE RACE...

THE AFTER PARTY WITH CAMPARI



CHAMPAGNE
TAITTINGER
Reims