

# Melbourne Cup Menu

3 Course Shared Menu | \$130 pp

## TO START

Focaccia di recco, *gruyere, capers, calabrian chili*

## ENTREES

Spring Vegetables, *yuzu kosho*

Raw Beef, *fermented red cabbage, juniper*

Bonito, *spring peas, tomato*

## MAINS

Woodfire lamb shoulder, *asparagus, fresh goat curd*

Rainbow trout, *erbette spinach, fermented chili*

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Spring green, *shiso, sunflower*

Fries

## DESSERTS

Caramelised pineapple, *white chocolate, rum*

## ADD ONS

Sydney rock oyster, *preserved tomato mignonette* \_\_\_\_\_ \$95 / dozen

Caviar Service, *grilled butter, accoutrement* \_\_\_\_\_ \$100 / 10g

Ranger Valley Tomahawk 1.5kg \_\_\_\_\_ \$290

\* Menu subject to change

poetica