

Melbourne Cup Menu

3 Course Shared Menu | \$130 pp

TO START

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

ENTREES

Jerusalem artichoke, *radicchio, spring onion*

Raw Beef, *fermented red cabbage, juniper*

Bonito, *spring peas, yuzu koshu*

MAINS

Woodfire lamb shoulder, *asparagus, fresh goat curd*

Rainbow trout, *erbette spinach, fermented chili*

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Spring green, *shiso, sunflower*

Fries

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