



Melbourne Cup

2 Courses \$49

Complimentary glass of bubbly on arrival

Entrée

Toasted walnut & apple salad with raddichio & grapes (v & gf)

Seared Japanese scallops wrapped in pancetta served with cauliflower puree & fresh peas (gf)

Beef frikadelle, beetroot puree, farro, pickled cucumber & baby chard

Main Course

Crispy skin confit ocean trout, celeriac puree, courgette flowers stuffed with ricotta, zucchini ribbons & caviar (gf)

Slow cooked duck ragout fazzoletti, caramelised onions, cavolo nero, ricotta & crispy artichoke (v option)

MSA Coorong angus beef fillet, served medium rare, sous-vide heirloom carrots, slow roasted vine tomato, asparagus, prosciutto & sticky jus (gf)