



MELBOURNE CUP

CHAMPAGNE LUNCHEON

M E N U

ROAMING ENTREE

Before the race (11am-12pm)

Freshly Shucked Local Oysters (served cold)
house ponzu, gin-soaked pickles

Seared Kangaroo Tataki (served cold)
Shichimi togarashi, wild hibiscus, 70% dark chocolate

Red Curry Prawn & Sesame Toast (served hot)
fresh brioche, blue manner crab emulsion

POST RACE LUNCH

Sweet & Sour Crispy Tamarind Pork
Ice-burg lettuce, Asian herb salad, chilli peanut crumble

12 Hour Slow Braised Lamb Shoulder
Green peas, wasabi, baby heirloom carrots, black bean jus

SIDES

Aromatic steamed jasmine rice, Chinese lotus buns,
Green papaya salad with hot & sour dressing, cherry tomato, fresh herbs

D E S S E R T

Strawberries & Cream
Valrhona Ivorie 35% white chocolate, summer fruit consommé