

# MELBOURNE CUP LUNCH MENU

## *To Start*

Sydney Rock Oyster with native lime  
Fraser island spanner crab with kohlrabi  
Duck rillettes with sweet potato cracker  
Sourdough with house churned butter

BBQ Moreton bay bug tails with macadamia, tamarind  
and sugarloaf cabbage

Roast Maremma duck breast with asparagus, juniper  
and bitter leaves

2GR beef tenderloin with potato mash, Spring  
carrots, watercress and mustard

## *Choice of:*

Passionfruit and mango tart  
Chocolate, dulce de leche, buckwheat and cocoa nibs  
Selection of cheese served with condiments

## *Beverages:*

G.H. Mumm Champagne  
G.H. Mumm Rose Champagne  
Brokenwood Pinot Gris  
Heggies Vineyard Cloudline Chardonnay  
Dominique Portet Fontaine Rose  
Nocton Pinot Noir  
John Duval Concilio GSM

*\*Please advise dietary requirements in advance.  
Menu may be subject to change or substitution without notice.*