

Melbourne Cup

SHARING MENU



\$88pp

OPTIONAL OYSTER

Sydney Rock

Served natural with fresh lemon and red wine vinegar with shallots

\$4 each

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ENTREES

Macedoine - mixed green vegetable with egg and mayo salad

Tartare de Boeuf - hand-cut Angus beef tartar with condiments

MAINS

Risotto - mushroom and comte cheese

Moule - 1 kg black mussels with white wine and cream sauce

Agneau - roasted lamb neck with ratatouille

DESSERTS

Crème Brûlée - classic vanilla bean custard

Tarte au chocolate - flour-less chocolate tart and espresso ice-cream

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OPTIONAL SIDES

French fries \$8

Broccoli citron and almond \$8

Mix green salad \$8