

manly wine

Melbourne Cup Day 4 Course Lunch

ON ARRIVAL

Glass of Moët and Chandon

Coconut poached scallops, mint & coriander

Duck liver Parfait tartlet, tomato chutney

TO START

Cured Salmon, lemon & chive crème fraîche, salmon roe on toasted brioche

Salt and pepper calamari black garlic aioli

Truffled chicken & ham slider w pickled vegetables

Crispy goats cheese gnocchi w forest mushrooms, spinach and pinenuts

MAIN

Choice of:

Grilled Southern Prime striploin potato fondant, broccolini, red wine jus

Roast chicken spiced pumpkin, green beans, Ribery jus

Grilled barramundi mussels, soft herb risotto, sorrel

TO FINISH

Artisan cheese board quince chutney, crisp bread, red grapes