



Melbourne Cup Day

TUESDAY 03 NOVEMBER 2020

MENU

2-COURSE \$42 | 3-COURSE \$55

ISLAND

Lemon myrtle and bush pepper Tasmanian salmon gravlax, toasted brioche, crème fraiche, Riesling and vanilla dressing

FARM

Clear Range truffle butter roasted corn fed chicken breast, grilled asparagus, sweet potato, fresh raspberry and baby fennel salad

PATISSERIE

Mango and Galliano mousse white chocolate box, gold leaf