

# Melbourne Cup Menu

---

\$65 for two courses  
\$75 for three courses

## ~STARTERS~

Pizza crust with rosemary, garlic, rock salt & extra virgin olive oil

Served with a selection of salsas: olive tapenade, freshly chopped tomato, cannellini bean puree

## ~PRIMI~

A choice of:

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce

Fresh figs wrapped in San Daniele prosciutto, warm gorgonzola, pistachio, balsamic reduction

"Calamari Fritti" Fried baby calamari, parsley, salt, pepper, lemon mayonnaise  
Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio  
Pappardelle, beef ragu, parmigiano

## ~SECONDI~

A choice of:

Grilled W.A. Cone Bay Barramundi, three cabbage insalata, celeriac puree

Tagliolini, WA crab meat, cherry tomato, zucchini, garlic, chilli, basil

12hr slow cooked 350g Beef Rib, mash, cipolline

Wood fired Spatchcok, caponata

Pizza caprese, fresh tomatoes, mozzarella, basil

## ~CONTORNI~

Roast Potatoes, rosemary, garlic

Rocket & parmesan salad

## ~DOLCI~

A choice of:

Tiramisu

Pavlova Italiana, Italian meringue, blueberries, passion fruit, cream

Affogato with honeycomb

Pistachio di Bronte Millefoglie

\*Vegetarian Options Available

\*Menu subject to change