

MELBOURNE CUP LUNCH

TUESDAY, 7TH NOVEMBER

From 11.30am To....Late

MENU

Entrees – choice of

“Comme un Bento” for 2 persons to share
Crispy King prawn, Tasmanian oyster with French shallot & watercress jelly, raw beef tartare & Tasmanian ocean trout house cured, lobster salad

“Pate en croute”

Guinea-fowl & duck foie gras in pastry, prune & apple chutney, pistachio vinaigrette

Famou's sandcrab lasagne with a creamy crustacean sauce

Raw & cooked asparagus salad « Comme Caesar Ritz”, pea purée, the “fried egg” & truffled burrata (V)

Mains – choice of

“Chicken & Champagne”

Inglewood farm free range chicken & Champagne, sweet corn & crème fraiche galette, fava & beanettes

White Rocks veal TBone “the Jaguar of the veal”, Pomme frite, ceps mushroom, asparagus & tarragon jus

New season wild barramundi grilled, Quinoa pilaf with orange & cinnamon, piperade butter sauce

Famou's sandcrab lasagne with a creamy crustacean sauce

Crispy zucchini flowers stuffed with risotto, beanettes & fava & piperade butter sauce (V)

Desserts – choice of

New season Bowen mango gratin with Champagne sabayon, coconut ice cream

“Trois Chocolat” - Opera, warm Jivara chocolate, salted caramel & chocolate, lemon thyme anglaise

Crème brûlée with Tahaa vanilla bean, cassonade crispy pastry

Two French farmhouse cheeses, William pear & Sauternes, baguette & lavosh

The 3 course Melbourne Cup menu 75.0

The 3 course Melbourne Cup Menu, French Champagne & Wines 135.0

Espresso Martini's after the Race