

MELBOURNE CUP

Tuesday 5th November

Four Matching Wines 95pp

Special Cocktail High Horse

Reposado Tequila, Aperol, Mezcal, Pomegranate, Lime 26ea

Daily market best oysters

With chardonnay vinegar 8ea | With Oscietra caviar 23ea

Capesante - Scallops, Abrolhos Island, WA

Polenta tart, tuna mayonnaise, capers, pine nuts, walnut

Scampo - Scampi, Port Headland, WA

Toasted brioche, scampi, Russian salad, Oscietra caviar, cured egg yolk

Spigola - Barramundi, Cone Bay, WA

Cannoli filled with whipped barramundi *mantecato*, chives

Tonno - Yellowfin tuna, Ulladulla, NSW

Yellowfin tuna *crudo*, Bronte pistachio cream, purple potato chips

Granchio - Mud crab, Gladstone, QLD

Carnaroli risotto, lemon curd, trout roe, milk protein

Merluzzo - Aquana Murray Cod, Griffith, NSW

Green asparagus & bergamot, green peas, green beans, almond

Limone - Griffith, NSW

Candied lemon, Italian meringue