



MELBOURNE CUP MENU
3 COURSE | \$90PP

Beer or Spritz on arrival

ENTRÉES

Assiette de charcuterie

Steak tartare classique

Fremantle octopus, escabèche vinaigrette (A)

+ Oysters, vermouth mignonette (A) \$50 / dozen

MAINS

Rump cap, sauce Bordelaise

John Dory, scallop farci, sauce Champagne

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Salade

Pomme frite

DESSERTS

Profiterole

Crème caramel

*While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food.
Groups of 8 or more will incur a 10% service charge.*