



# MELBOURNE CUP DAY MENU

## Shared Banquet

### TO START

House Baked Sourdough

*Whipped brown butter, sea salt*

Market Oysters

*Chardonnay mignonette, lemon*

### ENTRÉE

Southern Stations Beef Carpaccio

*Bone marrow, egg yolk, capers, shallots, shaved NZ Bianchetto truffle*

Sushi & Sashimi Platter

*Selection of hand rolled sushi & market sashimi*

*served with pickled ginger, soy, wasabi*

### MAIN

Big Glory Bay Salmon

*Beetroot & anise glaze, shaved fennel & citrus*

Market Fish

*Curried cauliflower, pomegranate, golden raisin & caper dressing*

Dry Aged Beef Chateaubriand

*Café de Paris, thyme & pinot jus*

### FOR THE TABLE

New Season Asparagus

*Shaved pecorino, Waiheke EVOO, lemon*

Garden Leaves

*Witloof, cranberry & sherry vinaigrette*

Goose Fat Roasted Potatoes

*Beer mustard aioli*

### DESSERT

Saffron & G.H.Mumm Champagne Macarons

Boysenberry Custard Doughnuts with Cinnamon Sugar