



# MELBOURNE CUP

## CELEBRATIONS

### *On Arrival*

Glass of Veuve Clicquot Brut Yellow Label

### *1st Course*

Cured meats and salumi plate  
24 month parma prosciutto, truffle salumi, waygu  
bresaola, mortadella

### *2nd Course*

balmain bug salad  
avocado, gazpacho

### *3rd Course*

baby snapper fillet  
warm caponata (mixed grilled vegetables, sicilian  
olive, basil), lemon

or

Waygu rump 5MB - 250G  
potato pave, marinated green olive, broccolini &  
jus

### *4th Course*

Chocolate caramel sable tart  
double cream

special dietary options available  
upon request.

