

VESSEL MELBOURNE CUP LUNCHEON MENU 2017

Mumm Champagne on Arrival
or Endeavour Beer

ENTRÉE

(To Share)

Prawn & saffron potato salad, roast peppers, fennel, gremolata (pf)

Grilled asparagus, goats cheese, duck egg, hazelnuts, watercress (v) (df) (pf)

Truffle sopressa, marinated artichokes, raddichio, pickled shimeji mushrooms,
truffle dressing (gf)

MAINCOURSE

(Choice)

Slow roast rib eye of beef, brocolinni, pomme puree, jus (gf)

Confit king salmon, black barley, lemon, pickled baby vegetables (df) (pf)

Roast stuffed zucchini, ricotta, walnuts, cauliflower cream (v) (gf) (pf)

SIDE

(To Share)

Baby gem lettuce, cherry tomatoes, mustard vinaigrette (v) (gf) (df)

DESSERT

(Choice)

Lemon meringue tart, raspberries, crème fraiche

Chocolate mousse, peanut butter cream, honeycomb

\$79.00 per person

(v) vegetarian (pf) pork free (gf) gluten free