



THE RESIDENT



Melbourne Cup 2018 - \$75pp

On Arrival

Glass Mumm Cordon Rouge Champagne

Natural oyster with champagne vinaigrette

Choice of Entrée

Pan seared scallops, cauliflower puree, goji berry vinaigrette + herbs

Crispy squid, herb aioli, parmesan + cherry tomatoes

Roasted cauliflower, dill, olive oil, goats curd, pomegranate, walnuts

Choice of Main

Grilled Tasmanian salmon, freekeh, asparagus, green beans, leaves, tomatoes, lemon oil

Chicken diavolo, paprika, chilli & lemon marinade + roasted vegetables, coriander yoghurt

Grilled lamb fillet, crushed potatoes, cherry tomatoes, pecorino, rocket + pesto

Duck cappelletti pasta, rose sauce, thyme, rosemary, tomato medley + broccolini

Dessert

Sticky date pudding with vanilla bean ice-cream