

Cup Day Menu

FIRST COURSE

Burrata and Tomato Salad (v)

Confit grape tomatoes, balsamic reduction, rocket, toasted sourdough
OR

Pan Seared Scallops (lg)

Roasted carrot and pumpkin puree, caviar,
orange brown butter, crispy shallots

SECOND COURSE

Cannelloni (v)

Cream cheese, spinach, artichoke, rose sauce, lemon zest
OR

Saffron Risotto (v)

Creme Fraiche, watermelon radish, fried sage

THIRD COURSE

Roasted Salmon (lg)

Parsnip puree, blistered tomato, pickled radish, kale,
green goddess sauce, charred lemon
OR

Rump Steak (lg)

Potato puree, Dutch carrots, broccolini, red wine au jus

FOURTH COURSE

Panna Cotta (v)

Passionfruit pulp, fresh berries, almond crumble, edible flowers
OR

Chocolate Mousse (v)

Chantilly cream, chocolate ganache, chocolate shavings

(V) vegetarian | (VG) vegan | (LG) low gluten | (LGO) low gluten option

(LD) low dairy | (LDO) low dairy option