

Melbourne Cup

3 COURSE LUNCHEON

Amuse bouche - served to the table

Sydney rock oyster, champagne mignonette, finger lime

Devils quail egg, caviar on brioche toast

Your choice of entrée, main and dessert

Entrée

Kingfish crudo, yuzu, roe, ocharad

Lamb croquette, fricassee salad, preserved lemon, dried tomato and mint oil

Asparagus spears, poached egg, hollandaise

Main

Chicken cordon bleu, Dijon sauce, mash potato

Little joe scotch fillet 250g, café de Paris butter, pepita granola

Grilled swordfish, nicoise salad

Chargrilled vegetable galette, tomato sugo

Dessert

Champagne trifle, mixed berries, custard and Victoria sponge

Chocolate ganache, Chantilly cream, raspberry

Lychee pannacotta, pistachio

*Not all ingredients are listed.
Please advise your waitperson of any allergies.*

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