

MELBOURNE

Cup 2023

TUES
7 NOV

Menu

Chandon NV Sparkling Brut	Glass	Bottle
	\$11	\$44

Share Plates (each) **\$18.50**

- * Natural Sydney rock oyster (4)
- * Baked Lamb kibbeh w/ cardamom mint yoghurt (4)
- * Pumpkin & Brie arancini w/ basil pesto (v) (4)

Mains

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|---|------|
| * 200g Fillet Mignon w/ caramelised pumpkin, butter bean mash, sautéed rainbow chard + beef stock jus | \$47 |
| * Dill & lemon Pepper cured Ocean Trout w/ wild asparagus, truss tomato, micro herb salad + house romesco sauce | \$49 |
| * Mushroom Ragu & Cauliflower with house potato gnocchi, truffle oil + hand shaved parmesan cheese (v) | \$34 |

Finir

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|---|------|
| * Share Cheese platter w/ crackers, compote, honey + fresh fruits | \$32 |
| * Baked salted toffee tart with triple cheese whip | \$20 |



LORD ROBERTS HOTEL