

Melbourne Cup

SET MENU



\$80pp

Freshly Baked Sonoma Bread Basket with Olio EVVO

ENTREES

Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese

Chargrilled Calamari with, Burned Blood orange, Green Onions

PASTA

Homemade Ravioli with smoked potatoes, three milk cheese fondue, black Truffle

MAIN COURSE

48 hrs Clover Valley Lamb Neck with Pumpkin Puree, black Truffle Jus and Plum Gel

Char grilled Sword Fish, green olives tapenade, parsley and lemon butter

Sides: Rosemary & Garlic Roasted Potatoes and Seasonal Mixed Salad

DESSERT

Tiramisu

Organic Almond "Semifreddo", Goat Cheese and White Chocolate Cream, Berries

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SHARING MENU

EASTSIDE

BAR & GRILL

\$88pp

OPTIONAL OYSTER

Sydney Rock

Picked onions, tobiko roe and vinaigrette

\$4 each

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ENTREES

Grilled portobello mushroom with parsley butter and red pepper

Fried chicken with chilli mayo

MAINS

Handmade gnocchi with fresh cherry tomatoes

Slowcooked Salmon with olives, cranberry and orange butter sauce

O'Connor Angus striploin with mixed leaf and red wine jus

DESSERTS

Chocolate brownie with salted caramel popcorn and toasted vanilla ice cream

NY cheese cake, raspberry ice cream and chocolate soil

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OPTIONAL SIDES

Green beans salad with lemon dressing \$8

Hand cut steak fries with truffled mayo \$9

Grilled broccolini with anchovy butter \$10

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SHARING MENU



\$88pp

OPTIONAL OYSTER

Sydney Rock

Served natural with fresh lemon and red wine vinegar with shallots

\$4 each

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ENTREES

Macedoine - mixed green vegetable with egg and mayo salad

Tartare de Boeuf - hand-cut Angus beef tartar with condiments

MAINS

Risotto - mushroom and comte cheese

Moule - 1 kg black mussels with white wine and cream sauce

Agneau - roasted lamb neck with ratatouille

DESSERTS

Crème Brûlée - classic vanilla bean custard

Tarte au chocolate - flour-less chocolate tart and espresso ice-cream

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OPTIONAL SIDES

French fries \$8

Broccoli citron and almond \$8

Mix green salad \$8