



Melbourne Cup Menu

SET MENU | \$99 PER PERSON

Champagne on arrival

~

KINGFISH TART

Tomato Tart, Kingfish Crudo, John Dory Liver Pate,
Flying Fish Roe, Fermented Fennel, Finger Lime

CHAMPAGNE LOBSTER

Homemade Angel Hair Pasta, Lemon Butter,
Roasted Pistachios

WAGYU

Charred Wagyu Beef MBS 9+, Textures of Sunchoke,
Truffle jus

PISTACCHIO E LATTE

Pistachio Semifreddo, Milk Crumb, Milk Foam,
Crispy Milk Skin

BEVERAGE PACKAGE | \$79 PER PERSON

OLIO'S NEGRONI

Aged in Barrel, Brix Spiced Rum, Campari, Antica Formula Vermouth

NV Opere Metodo Tradizionale Pinot Noir-Chardonnay-Veneto

2017 Printhe – Pinot Grigio -Orange, NSW

2019 Poggiorotondo Bianco IGT-Vermentino-Organic- Tuscany

2018 Puppet Master – Pinot Noir Great Southern - WA