

Melbourne

CUP DAY

TED BAILEY GRANDSTAND MENU

ENTREE

Harissa Spiced Duck Breast

served on turmeric flavored pearl couscous with folded capsicum, semi dried tomato, minted yoghurt and coral tuile

Or

Pork Terrine (GF) (DF)

with aromatic rice pilaf, red onion, sesame oil, parsley, char siu glaze and crispy rice crisp

MAIN

Seared Gold Band Snapper Fillet (GF)

set on sweet potato mash, steamed broccolini and grilled lemon with pineapple–orange beurre blanc

Or

Seared Black Angus striploin

with potato gratin, honey glazed baby carrots, semi dried heirloom tomatoes and garlic–thyme jus

DESSERT

Black Forest Cake

served with cherry compote, whipped cream and honey tuile

Or

Apple Crumble

topped with caramelised apple, chantilly cream, wafer cigar and dulce de leche