

CUP DAY MENU

ENTREE'S

Oven Roast Scallops

Chorizo, charred onion puree, fried shallot rings & herb oil

Goats Cheese Tart

Confit heirloom tomato, balsamic vinaigrette

MAINS

Pan-Fried Confit Chicken Leg

Dauphinoise potato, asparagus, charred vine tomato & mustard jus

12-Hour Slow-Cooked Lamb Shank

Colcannon mashed potatoes, purple heritage carrot & red wine jus

Pumpkin Gnocchi

Roasted pumpkin, pine nuts, fried sage & burnt butter

