

CUP DAY

Luncheon

ENTREE'S

Pan-Fried Scallops

Chorizo, burnt onion puree, fried shallot rings & herb oi (GF)

Goats Cheese Croquettes

Confit heirloom tomato, tomato tartare, charred pickled cucumber & balsamic reduction

MAINS

Pan-Fried Confit Duck Leg

Dauphinoise potato, asparagus, charred vine tomato & raspberry red wine sauce (GF)

12-Hour Slow-Cooked Beef Cheek

Colcannon mashed potatoes, purple heritage carrot & red wine jus (GF)

Pumpkin & Sage Ravioli

Roasted pumpkin, pine nuts & sage burnt butter

