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PUBLIC
DINING ROOM
BALMORAL · SYDNEY
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Melbourne Cup

Tuesday 7th November 2017

ENTREES

Fried zucchini flowers, parmesan, irish blue, ricotta, celeriac & savoy cabbage salad, lemon pangrattato

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Eveleigh market handpicked heirloom tomatoes, basil, extra virgin olive oil with fresh burrata

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Citrus cured ocean trout, avocado, pickled cucumber, wasabi, rice crackers

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Crispy pork belly, horseradish cream, pickled carrot, crispy lotus

MAIN

O'connor's pasture fed eye fillet, cavolo nero, potato & thyme gratin, nameko & shimeji mushroom, carrot puree

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Cornfed chicken breast, quinoa, young corn, jamon bread sauce

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Tagliatelle, alaskan king crab, tomato concasse, baby zucchini, chilli

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'Melting' huon valley tasmanian salmon (sous vide), cucumber ketchup, puffed skin, pickled onion, ginger beurre blanc

To Share

6 hour slow cooked lamb shoulder
heirloom baby carrots, potato puree, salsa verde, mint pearls, jus

ON THE SIDE

Darling mills salad, radishes, lemon mustard vinaigrette
Broccolini, feta, roasted almond, balsamic dressing

DESSERTS

Selection of sorbet served with seasonal fruit

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Valrhona chocolate mousse, confit raspberries, dark chocolate & praline feuillantine, raspberry sorbet

—
Selection of cheese served with fresh pear, roasted balsamic grapes, guava paste, house made lavosh & grissini

—
Traditional pavlova

TO FINISH

Campos coffee or tea corporation tea

Please note: All menu items are subject to change