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**PUBLIC  
DINING ROOM**  
BALMORAL · SYDNEY  
—

*Melbourne Cup 2017*

*Entrée*

CRISPY COFFIN BAY CALAMARI, SMOKED AIOLI, LIME, SOFT HERBS

—  
FRESH BURRATA, MEDLEY TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL

—  
CITRUS CURED OCEAN TROUT, AVOCADO, PICKLED CUCUMBER, WASABI, RICE CRACKERS

—  
PORK BELLY, PICKLED APPLES, HAZELNUTS, PARSLEY PUREE, CRACKLING

*Main*

EYE FILLET, CAVOLO NERO, POTATO & THYME GRATIN, MUSHROOM, CARROT PUREE

—  
CORNFED CHICKEN BREAST, QUINOA, CORN, JAMON BREAD SAUCE

—  
HOUSEMADE TAGLIATELLE, ALASKAN KING CRAB, TOMATO CONCASSE, BABY ZUCCHINI, CHILLI

—  
'MELTING' HUON VALLEY SALMON (SOUS VIDE), CUCUMBER KETCHUP, PUFFED SKIN, PICKLED ONION, CUCUMBER BEURRE BLANC

—  
TO SHARE

6 HOUR SLOW COOKED LAMB SHOULDER  
HEIRLOOM CARROTS, POTATO PUREE, SALSA VERDE, MINT PEARLS, JUS

*Sides To Share*

DARLING MILLS SALAD, RADISHES, LEMON MUSTARD VINAIGRETTE

—  
BROCCOLINI, FETA, ROASTED ALMOND, BALSAMIC DRESSING

*Dessert*

PASSIONFRUIT, PINEAPPLE & WHITE PEACH SORBET SERVED WITH SEASONAL FRUIT

—  
BOMBE ALASKA WITH DARK CHOCOLATE TONKA BEAN, BANANA, ALMOND CHOCOLATE BISCUIT & TOASTED MERINGUE

—  
TRIPLE CREAM BRIE & MAFFRA CLOTH CHEDDAR & SERVED WITH FRESH PEAR, ROASTED BALSAMIC GRAPES, QUINCE PASTE, HOUSE  
MADE LAVOSH

—  
PAVLOVA WITH STRAWBERRIES, FRESH CREAM & FENNEL POWDER