

Melbourne Cup Menu

\$65
PER HEAD

TUESDAY NOVEMBER 6TH 2018

Includes complimentary glass of champagne

ENTRÉES

Chicken and leek terrine with pickled vegetables and charcoal crostini (GFO)

Oysters with yuzu vinaigrette and balsamic caviar with cured salmon and avocado mousse (GF)

Baked silver beet and fetta in filo pastry on red pepper coulis and rocket salad (V)

MAINS

Orange & Cardamom roasted duck breast with warm roasted pear and walnut salad (GF)

Scotch fillet served with pulled beef brisket croquette, black cabbage, celeriac puree and red wine jus (GFO)

King Snapper fillet in preserved lemon risotto, seafood and saffron broth with samphire (GF)

Truffle and mushrooms raviolacci in Napoli sauce with olives and basil finished with ricotta (V)

DESSERTS

Pavlova with passionfruit curd, crème Chantilly and mixed berries coulis (GF)

Chocolate fondant with vanilla bean ice cream and chocolate macaroon

Please advise our wait staff of any dietary requirements



blu
BAR~RESTAURANT

