

Melbourne Cup Menu

\$75
PER HEAD

TUESDAY NOVEMBER 5TH 2019

Includes complimentary glass of champagne

ENTRÉES

Tempura Zucchini blossoms stuffed with ricotta & mint, with salsa verde

Gin and beetroot cured salmon gravlax, pickles and rye bread crostini

MAINS

Orange & Cardamom roasted duck breast with warm roasted pear, walnut & endive salad (gf)

Yakitori chicken poké bowl- grilled chicken skewers with avocado, edamame beans, brown rice, spring onions and seaweed

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

Eggplant and scamorza cheese ravioli with creamy pesto sauce and heirloom tomatoes

DESSERTS

Pavlova with passionfruit curd, crème Chantilly and mixed berries coulis

Chocolate fondant with vanilla bean ice cream and chocolate macaron

Please advise our wait staff of any dietary requirements

(gf) Gluten-Free



blu
BAR-RESTAURANT

