

Melbourne Cup 2017

Tuesday November 7

On Arrival - Glass of Twin Islands Blanc de Blanc

Entrée

Octopus carpaccio, smoky heirloom tomato salad, basil mayo, blood orange marmalade, puffed tapioca

Twice cooked pork belly, caramelised apple and bourbon purée, polenta, pickled turnip, cabbage chip

Main Course

Grain and herb crusted lamb neck, smoked eggplant puree, charred Spanish onion, broad beans, watercress, curd

Olive oil poached NZ King salmon, horseradish and cauliflower cream, sweet pea risotto, herbaceous salad, pickled fennel, kalamata tapenade

Dessert

Lemon pot de crème, blueberry granita, honeycomb

White chocolate and lychee mousse, salad of mango, papaya, mint and lime, coconut crumble

Live Coverage/ Sweepstakes/ Best Hat/ Prizes

Bookings www.thecooksgarden.com.au

\$80 per head payable in advance. Fully Licensed

