



Melbourne Cup 2018

Tuesday November 6

On arrival Jansz Premium Cuvée

Entrée

Ratatouille tartlet, Jerusalem artichoke textures, truffle aioli

Pan seared Scallops, vine tomato, Kalamata olives, puffed rice

Main Course

Crispy Skinned NZ King salmon, coconut risotto, roasted asparagus, lime crème fraiche, coriander

Twice cooked pork belly, caramelised sweet potato purée, maple roasted spring onions, wilted greens, amaretto crumbs

Dessert

'Champagne and Berries' - Vanilla panna cotta, champagne jelly, berry sorbet and fresh berries

Milk chocolate ganache, shortbread, salted caramel ice cream, crème fraiche whip

Please make any special food requests on booking

Bookings www.thecooksgarden.com.au

91445086

\$85 per head payable in advance / Fully licensed

