

**Harbourfront**  
*Seafood Restaurant*  
S Y D N E Y

**MELBOURNE CUP MENU**

Infinity Bakery sourdough roll and unsalted butter

**FIRST COURSE**

Duck breast, candied fennel, carrot purée, sour cherry (df, gf, hf)  
Served chilled

**SECOND COURSE**

Roasted beetroot whipped goat curd, drunken figs, baby cress and pangrattato (v)

**MAIN COURSE (GUEST'S CHOICE)**

Pan roasted Humpty Doo barramundi, braised lentils, greens and chimichurri (hf)  
or

Lemon butter infused roasted chicken breast with fregola, roast carrot  
and harissa chicken jus (hf)

**DESSERT**

Rhubarb and lemon tart, mascarpone Chantilly and lemon gel

(v) vegetarian (gf) gluten-free (df) dairy-free (hf) halal-friendly

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## MELBOURNE CUP BEVERAGE PACKAGE

### COCKTAIL ON ARRIVAL

Raspberries Sangria  
(Assorted seasonal berries, Italian sparkling wine, orange, apple, mint)

### SPARKLING WINE

Donna Gloria Prosecco, Trieste IT  
First Creek Botanica Sparkling NV, Hunter NSW

### ROSÉ

Ultimate Provence Rosé

### WHITE WINE

Capel Vale Black Label Chardonnay  
Capel Vale Regional Riesling  
Capel Vale Regional Sauvignon Blanc Semillon

### RED WINE

Capel Vale Black Label Mallokup Malbec  
Capel Vale Regional Shiraz  
Capel Vale Black Label Cabernet Sauvignon

### BEER

Menabrea Beer, IT  
Kosciuszko (Pale Ale), NSW  
James Squire Zero% Beer, NSW