

Harbourfront
Seafood Restaurant
SYDNEY

Melbourne Cup Sample Menu

ON ARRIVAL

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 (h) halal-friendly

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Sample 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