

Harbourfront Seafood Restaurant SYDNEY

Melbourne Cup Menu

ON ARRIVAL

Assorted dinner rolls and unsalted butter

FIRST COURSE

Fish crudo, passion fruit and habanero Leche de Tigre,
Avruga caviar and pickles (gf,nf,df,hf)

SECOND COURSE

La Stella burrata, roasted butternut pumpkin, oranges and apple
balsamic emulsion with toasted sourdough (nf,hf)

MAIN COURSE (GUEST'S CHOICE)

Pan roasted Humpty Doo Barramundi, spinach velouté,
broad bean and zucchini (nf,gf,hf)

or

Roasted chicken breast, charred baby cos, braised peas,
parmesan cream and sherry sauce (nf,gf,hf)

DESSERT

Rose lychee, macerated strawberry, pistachio crumble and
rose meringue sheet (hf)

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

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*Melbourne Cup
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 Malloakup Malbec
Capel Vale Regional Shiraz
Capel Vale Black Label Cabernet Sauvignon

BEER

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