

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 Beverage

COCKTAIL ON ARRIVAL

Aperol Spritz

SPARKLING WINE

Donna Gloria Prosecco, Trieste IT
Leonard Rd Brut Cuvée NV, South Eastern Australia

ROSÉ

Cumulus Luna Rosa Rosado Rose, Orange NSW

WHITE WINE

Small Forest Verdelho, Upper Hunter NSW
Chain of Fire Chardonnay, Southeastern Australia
Cloud St. Sauvignon Blanc, Melbourne VIC

RED WINE

Could St. Pinot Noir, Melbourne VIC
Cirillo Single Vineyard Shiraz, Barossa SA
Cirillo Single Vineyard Mataro, Barossa SA

BEER

Peroni Nastro Azzurro, IT
Kosciuszko (Pale Ale), NSW
James Squire Zero% Beer, NSW