

ETHEREAL

RESTAURANT

Melbourne Cup Celebrations

Canapes on the Deck

Pacific oyster, cucumber lime granita **GF**
Chicken liver mousse, duck fat financier
Mini bao, butter chicken
Citrus cured salmon, avocado & crisp tortilla

Entrée

Tuna sashimi on Prawn toast, smoked bone marrow custard, brined anchovy

Main Course

Chicken wrapped in prosciutto, parmesan polenta, mustard cream
Garden leaves salad with buttermilk & raisin dressing

Desserts

Vanilla panacotta, blueberry compote, champagne jelly, Doris plum sorbet **V**