



## MELBOURNE CUP

\$150 PP

Includes a 3 hour beverage package



### TO START

Sheoak seedy pumpkin sour dough | soy truffle | Dairyman butter

Renkon chips | tōgarashi salt

Smokey Bay oyster | ponzu soy pearl | wakame

### ENTRÉE

Koomo lobster roll | avocado | pickled shallots | tobiko | soft roll

Wagyu beef and shitake mushroom dumplings | chives | spicy truffle beef lardo

Torched salmon | avocado purée | bonito kewpie | radish | pico de gallo | soy mirin dressing | XO oil

### MAINS

Roast teriyaki chicken | bok choy | smoked bacon | miso cream | crispy nori potato

Char-grilled leeks | cabbage | green sauce | sunflower seeds

### SIDE

Radicchio | gem lettuce | endive | pickled cucumber | kikurage, goma dare dressing

### DESSERT

Crystal pear tart | spiced gianduja chocolate