

## **Melbourne Cup**

Baby qukes, goat cheese, native dukkah, nasturtium

Market best oysters, finger lime mignonette

Tuna crudo, tuna cream, charcoal tapioca

Spanner crab, shellfish aioli, marigold, betel leaf

Gildas – Spanish olives, white anchovies, guindilla

peppers

Mini scallop pie, curry sauce

Quail breast karaage, citrus aioli, saltbush

Mini fillet "OH" fish – snapper, finger lime tartare, cheese, milk bun

(Hibachi Station Theatrical Moment): Prawns skewer, nduja butter, sea succulents

Wagyu beef skewer, black garlic purée, chimichurri, puffed grains

Chef Selection Dessert Canapes

Please note there is a 10% surcharge on Sundays and 15% on Public Holidays. Groups of 8+ will incur a 10% service charge from Monday to Saturday.