



MELBOURNE CUP AT THE BIRDCAGE

MAIN MENU

All dishes served alternately.

ENTREE

Beef Carpaccio

Yuzu wasabi sauce, pickled onion, seaweed infused oil, micro herb (GF)

Salmon Carpaccio

EVOO, citrus salsa verde, orange zest, capers (GF)

Burrata

Hand crafted burrata, confit cherry tomatoes, pickled capers, basil, vincotto, toasted sourdough, EVOO, Szechuan salt (V, GF OPTION)

MAIN

Filet Mignon

Premium 250g Angus eye fillet, smoked bacon, mashed potato, red wine jus (GF, DF)

Fish

Atlantic Salmon, sous vide pink centre, flame torched, tamarind glaze, cucumber & butter lettuce salad (GF, DFO)

Vegetarian Lasagne

Market vegetables, edamame kernels, vegan cheese, vegan bechamel (DF, V)

ALL SERVED WITH:

Potato

Fat potato, toasted rosemary, sea salt (GF, DF, VGN)

Broccoli & Zucchini

EVOO, butter, sea salt, toasted almonds, lemon rind (GF, V)

DESSERT

Vanilla Cheesecake

Compote, blueberries, caramel cream, praline crumb

Chocolate Fondant

Clotted cream, fresh raspberries, chocolate shavings, vanilla ice cream, caramel

Sorbet

Sorbet with seasonal fruits (GF, DF, VGN)