

Melbourne Cup Menu

6TH NOVEMBER, TUESDAY 12PM

\$120 per person

Homemade pide bread

Feta, macadamia and walnut balls, piel de sapo melon shavings

Labne yogurt, grilled peppers, chilli lavosh

Chickpeas humus, beef pastirma, toasted sesame



Cornbread and octopus sandwich

Kadayif king prawns, walnut muhammara



Beef brisket, green barley and bone broth keshkek

Smoked eggplant, burnt yogurt, pomegranate, wild rice

Romaine lettuce, cauli, radish, sour apple, cracked bread, mint



Black sea borek, milk and rose pudding, hazelnut, berries