

MELBOURNE CUP LUNCH

ADD ON

Sydney Rock Oysters, verjus mignonette 8ea (A) (gf,df)
Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche 16ea (A)
'Black River' Oscietra Imperial Caviar Tart, creme fraiche, chive 25ea (I)

TASTES

Grain Bakery Sourdough, cultured butter, sea salt (v)
Abrolhos Island Scallop Tart, macadamia, fennel pollen, finger lime, karkalla (n)
Marinated Mixed Olives, citrus (ve,gf)

ENTRÉE

Hiramasa Kingfish, mandarin, white soy, cucumber, kholrabi, puffed wild rice (A) (df)

MAINS

Westholme Wagyu Oyster Blade MBS4-5, maitake mushroom, Jerusalem artichoke, jus (gf)

SIDES

Leaf Salad, tarragon dressing, chives (ve,gf)
Roasted chat potatoes, rosemary, sea salt, olive oil (ve)

DESSERT

Valrhona Chocolate Parfait, honeycomb, malt ice cream, hazelnut, cacao nib (v,gf,n)

THE FENWICK

Seafood origin (I) Imported (M) Mixed Origin (A) Australia (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts.
Please notify staff of any food allergies. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.