

Melbourne Cup 2019

Starting Gate

Veuve Clicquot

garlic and cream braised cloudy bay clam, gremolata + pecorino oil.
sour dough, roasted onion + pine nut pesto, goats' cheese.
sesame + soy glazed pork belly
cured salmon, avocado + passionfruit
yellowtail kingfish ceviche
pacific oysters, cucumber + mint
fresh baked bread + honey butter.

First Place

Cloudy Bay Sauvignon Blanc

tasmanian salmon, two ways;
tartare with cucumber, wasabi + crispy skin.
sake cured with grapefruit, togarashi + light soya

Quinella

Cloudy Bay Pinot Noir

duo of lamb;
pinot braised shoulder + seared cutlets with
kumara, artichoke puree + romesco.

Trifecta

Late Harvest Riesling

amaretto infused mascarpone with poached pear, gingerbread + dark
chocolate.

Zinc.

Zinc requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering, we will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens. Not all ingredients listed.