

melbourne cup 2020

shared antipasti

Warm breads, extra virgin olive oil, aged balsamic
Yamba Prawns, borlotti bean, tomato, sage
Smoked Buffalo Mozzarella, caponata, balsamic glaze
Charcuterie Board - prosciutto, grissini,
wagyu bresaola, truffle salami, mortadella

choice of main

Risotto with saffron, pea & asparagus
Tasmanian Salmon Fillet, artichoke,
fregola salad, almond
Corn Fed Chicken Breast, spinach purée,
mushroom, hazelnut
Beef Tenderloin, roast onion, fondant potato, salsa verde

shared sides

Mixed leaves, balsamic vinaigrette
Roast kipfler potatoes

dessert duo

Apricot Pannacotta, vanilla, white chocolate
Hazelnut Semifreddo, biscuit, cocoa, coffee sauce

angelos
CABARITA