



# MelbourneCUP

TUESDAY 4 NOVEMBER



## **Tuna & Scallop Ceviche**

*Saku tuna, sea scallops, salmon roe, eschalot and fennel dressed with yuzu ponzu*

## **Wakame Seaweed**

*Traditional Japanese marinated seaweed*

## **Marinated Tiger Prawns**

*Lightly season with herb and citrus*

## **Beetroot Cured Salmon**

*House-cured salmon with aromatic herbs and beetroot*

## **Sydney Rock Oyster**

*Served fresh with raspberry mignonette*

## **Kimchi Marinated Octopus**

*Tender octopus infused with Korean kimchi marinade*

**Fresh seasonal fruit, condiments, sourdough and whipped butter**

## **SERVING RECOMMENDATION FOR TWO PERSONS**

*A bottle of award-winning*

**Arras Sparkling for ONLY \$20** (valued at over \$60)

**Book via website: [www.pittwatersl.com.au](http://www.pittwatersl.com.au)**



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**Whole Lobster Mornay**

*Cooked with white bechamel sauce and gratinated cheese*

**Flathead Fillets**

*Lightly grilled and finish with lemon and caper beurre noisette*

**Prawns & Octopus Skewers**

*Greek marinated octopus and chilli garlic prawns skewers  
with red onion, red bell pepper and zucchini*

**Breaded Squid Rings**

*Golden fried panko squid ring, tartare sauce*

**Black Mussels**

*Local black mussels cooked in white wine, garlic cream sauce*

**Dressed garden salad, chips and condiments**

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