



Melbourne Cup 2019

ON ARRIVAL

goat cheese & leek tartlet, drunken olives

CHOICE OF ENTREE

prawn cocktail, marie rose, avocado and baby cos
wagyu bresaola, sherry compressed rock melon, poached almonds
warm hummus, grilled roman beans, feta

CHOICE OF MAIN

ricotta gnocchi, charcoal grilled king oyster mushroom, pecorino
charcoal grilled cape grim beef fillet, split bone marrow, capers salsa
butter poached glacier 51 tooth fish, native greens, beurre blanc sauce

FOR THE TABLE

potato wedges, garlic aioli
shepherd's salad, sourdough, pomagranete

CHOICE OF DESSERT

chocolate mille feuille
kreme brule
sorbet selection

\$110pp

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