

MELBOURNE CUP MENU



TO START

FRESH BAKED BAGUETTE
whipped black garlic butter

ENTREE

served alternate

POTATO & LEEK CROQUETTES
shaved pecorino, truffle aioli

EDGEWATER'S STEAK TARTARE
classic accompaniments, egg yolk, truffle oil, crispy potato

MAIN

choice of

PRAWN & BUG RISOTTO
grilled bug, chilli, fresh herbs

GRILLED TASMANIAN SALMON (SERVED PINK)
anchovy butter, confit potato, spinach, sorrel, dill

ROAST CHICKEN BREAST
roast shallots, parsnip puree, mushroom, leeks, honey mustard

300G RESERVE RANGE SIRLOIN
wild mushrooms, brassicas, BBQ onions

DESSERT

served alternate

APPLE DOUGHNUT
poached apple, cinnamon, calvados syrup, vanilla bean ice cream

VANILLA BEAN CRÈME BRÛLÉE
pistachio biscotti

EDGEWATER

DINING & LOUNGE BAR

MELBOURNE CUP VIP MENU



TO START

FRESH BAKED BAGUETTE
whipped black garlic butter

3 OYSTERS WITH CAVIAR BUMPS

ENTREE

served alternate

POTATO & LEEK CROQUETTES
shaved pecorino, truffle aioli

EDGEWATER'S STEAK TARTARE
classic accompaniments, egg yolk, truffle oil, crispy potato

MAIN

choice of

PRAWN & BUG RISOTTO
grilled bug, chilli, fresh herbs

GRILLED TASMANIAN SALMON (SERVED PINK)
anchovy butter, confit potato, spinach, sorrel, dill

ROAST CHICKEN BREAST
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DESSERT

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APPLE DOUGHNUT
poached apple, cinnamon, calvados syrup, vanilla bean ice cream

VANILLA BEAN CRÈME BRÛLÉE
pistachio biscotti

EDGEWATER

— DINING & LOUNGE BAR —