

Salt House

MELBOURNE CUP MENU

Starter

San Marzano tomato & tangerine gazpacho,
herb oil, garlic crostini

Entrée

Gin & tonic salmon tataki,
soy & honey, lime & lemon gel,
nasturtium oil, cherry tomato

Gin and tonic konnyaku tataki
(vegetarian option)

Main

Pistachio lamb rack,
burnt golden shallots, carrots,
potato pave, malbec lamb jus

Cauliflower & mushroom garum,
hazelnuts, spiced yoghurt,
miso reduction, aromatic herbs
(vegetarian option)

Dessert

Passion berry slice,
almond sable, lime ganache, cheesecake mousse,
blueberry jelly, passionfruit curd, whipped cream

Add On

3hr Beverage Package +\$30pp
(in conjunction with the above menu only)

Aperol Spritz, Limoncello Spritz, Sauvignon Blanc,
Chardonnay, Moscato, Shiraz, Draught Beers

*No adjustments to the menu permitted