

THE
ALCOTT
LANE COVE

'GIDDY UP' FOR THE CUP
3 COURSE SET MENU

\$85pp

Includes a Glass of Veuve Clicquot on arrival.



ENTREES TO SHARE

GRILLED FLAT BREAD & MARINATED OLIVES *df v*

TEMPURA CAULIFLOWER

Smoked Eggplant Yoghurt, red balsamic & smoked paprika *nf v*

ANTIPSATO BOARD

Salami, Jamon, Baked Ricotta, Marinated capisicum, Artichokes & Grissini

MAIN (alternate drop)

SLOW ROAST WAGYU RUMP CAP

Parsnip cream, charred broccolini & Cafe Du Paris Butter *gf nf*

GRILLED TASMANIAN SALMON

Heirloom tomato, prawn, mango & avocado salsa *gf df nf*

DESSERT

ARTISANAL CHEESE SELECTION

Quince, grapes & Lavosh biscuits *v*

CHOCOLATE TRUFFLES *gf v*

PASSIONFRUIT MERINGUE TARTLETS *nf v*

*Please let us know if you have any allergies.
Whilst every effort is made, we cannot guarantee that our food will not
contain traces of allergens through cross contamination*

gf = gluten free / df = dairy free / nf = nut free / v = vegetarian / vg = vegan