



MELBOURNE CUP  
LUNCHEON 2011

bistro|3

## MENU

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**Bistro 3's Taste Plate:**

- Oyster with yuzu dressing & salmon pearls
- King crab leg with lemon beurre noisette
- Panko crumbed spring bay mussel with tomato, fennel, caper & basil

Organic yellowtail kingfish carpaccio with mandarin dressing, salmon pearls, pickled cucumber, saffron crème fraiche, florettes & herbs

Ravioli of smoked duck, brie & date with textures of celeriac, rocket, beet, goats curd, spiced apple & cranberry sauce

Pan seared local market fish with silver beet, caramelised onion & buffalo feta tian, roasted potato consommé, scampi tail, spec, asparagus, dried tomato

Pandan & green tea scented crème brûlée with spiced lychee & mango salad, orange shortbread

Five courses to include complimentary  
Cocktail Peach Bellini on arrival



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## VEGETARIAN MENU

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Bistro 3's taste plate:

- Celeriac soup with truffle oil
- Mushroom paté

- Rice paper roll of buckwheat noodle, green papaya, peanut crumble & burnt orange glaze

Roast eggplant and zucchini carpaccio with yuzu & mandarin dressing, apple & chive crème fraiche, pickled cucumber, crisp shallot, florette & herbs

Ravioli of brie & date with textures of celeriac, rocket, beet, goats curd, spiced apple & cranberry sauce

Silver beet, caramelised onion & buffalo feta tian, roasted potato consommé, asparagus, dried tomato, broad beans

Pandan & green tea scented crème brûlée with spiced lychee & mango salad, orange shortbread

Five courses to include complimentary  
Cocktail Peach Bellini on arrival