



HARBOURSIDE  
OCEAN BAR GRILL

botswana butchery

# THE MELBOURNE CUP LONG LUNCH



## ON THE TABLE

House baked focaccia, herbed butter, white bean dip, chorizo oil  
Platter of Big Glory Bay salmon and kahawai, freshly shucked oysters,  
maki & nigiri sushi, mignonette, horse radish, fresh lemon, wasabi & soy

## ENTRÉE

Duck ham salad, beetroot, goat's cheese, beetroot paint, candied walnut,  
citrus, watercress, raw Chioggia beetroot

## MAIN

Beef fillet, bone marrow butter, truffled potato croquette,  
wild garlic purée, red wine jus  
Fresh market fish, new season peas, edamame, hoshigaki gel, miso beurre blanc

## SIDES

Mixed garden leaves, verjuice vinaigrette  
Straight cut fries, roasted garlic aioli

## DESSERT

Cheese selection  
Petit fours