

*Melbourne Cup*

**HATCH**

*Banquet Menu*

**TO START**

**SESAME & GARLIC FOCACCIA**

smoked butter, first pressed olive oil

**WAGYU TARTARE**

wagyu rump , classic condiments,  
burnt onion , pomme paillison,  
egg yolk, parmesan

**TUNA TARTLET**

blue fin tuna, tart shell,  
shottsuru, house furikake

**MAINS**

**DRY- AGED RIB OF BEEF**

spinach and pea puree , sauce Dianne,  
pickled carrot, English spinach

**RICOTTA GNOCCHI**

pesto, sweet peas, lemon,  
pecorino, pea tendrils

**MURRAY COD**

Bouillabaisse sauce,  
saffron, fennel

**SIDES**

**TRIPLE - COOKED DUCK**

**FAT POTATOES**

Yukon gold roasted potato,  
tasman smoked salt

**TOMATO PANZANELLA**

**SALAD**

Whipped goat curd, heirloom tomato,  
cucumber, sourdough croutons

**DESSERT**

**STRAWBERRY PAV**

crème patisserie, macerated strawberries, champagne granita