

# MERCATO e CUCINA

## Melbourne Cup Lunch 2017

### On arrival:

Pizza bruschetta for entire table & glass of peach Bellini

### Entree - choice of:

- Freshly shucked Sydney rock oysters with eschallots dressing
- Thinly slice beef carpaccio, artichoke & parmigiano salad, walnut mayo
- Imported Burrata cheese, fresh peas, beetroot, watercress & croutons salad
- Grilled S.A. calamari filled with aromatic bread, cherry tomato, olives & capers

### Main - choice of:

- Crispy Kurobuta pork belly, tomato pickles & fennel salad
  - Poached Atlantic salmon fillet with spring salad
- Black Angus Sirloin, fresh rocket, Parmigiano & balsamic reduction
  - Homemade tagliolini served with Pesto alla Trapanese (basil, pecorino cheese, cherry tomato, almond & garlic)

### Dessert - alternate:

- Italian baked meringue, fruit salad & passionfruit sorbet
  - Zabaione semifreddo with chocolate sauce

