

Melbourne Cup Lunch

DRAKE

EATERY



Freshly shucked seasonal oysters, shallot vinaigrette
Baumard Cremant de Loire ' Carte Turquoise Brut', Loire Valley, FR

Charcuterie + cheese

Chicken liver parfait, chamomile jelly, salted grapes

Cured ocean trout, pickled cucumber, crème fraîche

Buffalo mozzarella, blood orange, trevisio, olive crumb

Chargrilled Albacore tuna, burnt apple, walnuts, radish

Slow roast Angus sirloin, broad beans, pea leaves, lemon

Spiced grains, almonds, labne, currants

Baby cos, English salad cream

White chocolate + honeycomb parfait, salted caramel

