THE CUP

Banquet Menu

$65 per person

Smoky Bay oyster, Champagne mignonette (DF,GF)

Grilled baby cos, preserved lemon & olive (VEGAN)

Smoked pork hock & cheek terrine, sherry, candied guanciale, blood orange (DF,GF)

Haloumi, roasted grape, puffed amaranth, balsamic (GF)

Char-grilled chicken, smoked paprika, wild grains, radish, whipped buttermilk

Roast pork belly, grilled apples, pan juices (DF, GF)

Goat feta salad, heirloom tomatoes, aged balsamic

Profiterole, passionfruit crème

APPLEJACK SPRING RACING SEASON

- No. 02 9954 4057 -

THE BOTANIST Kirribilli

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