



# Melbourne Cup

## EAGLE STREET PIER

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glass of veuve clicquot

**scallop and prawn nuta** | sumiso sauce | cucumber |  
smoked daikon | yamamomo

**kingfish new style** | miso tare | micro shiso herbs

**wagyu beef** | leek | truffle sauce

**bugtail katsu** | japanese tartar sauce | cabbage | watercress

**sushi donuts** | salmon & tuna dynamite | wasabi sesame  
seed | nori crisp

**green tea ice monaka** | red bean | chocolate mousse |  
sesame tuiles

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**\$139pp**

add on 2hr beverage package \$79