



MELBOURNE CUP DAY MENU

TUESDAY 7 NOVEMBER 2017

a glass of veuve clicquot served on arrival

organic olives
sourdough bread, caramelised butter*

starters to share

spanner crab, sunchoke, burnt butter, macadamia
heirloom tomatoes, fennel pollen, tomato dressing, burrata cheese
wood smoked raw beef, brassicas, pickles, salt bush

your selection of a main course

john dory, caramelised fennel, confit potato, baby leek
corn fed chicken, celeriac cream, tarragon, king brown mushroom
david blackmore wagyu brisket, watercress and horseradish, glazed beer onions
potato gnocchi, truffle mushrooms and celeriac, pecorino*

mixed leaf salad, house vinaigrette
sea salt chips, confit garlic emulsion

dessert (served alternately)

milk and honey
chocolate and blood orange

*contains gluten

please advise any dietary requirements on the booking form when making your reservation
menu is subject to availability, depending on availability of produce

Host a Pony Function or Event

For functions & events enquiries please contact our Events Team 07 3181 3410
events@ponydining.com.au | For general bookings, please call Pony on 07 3181 3400