

THE  
**glasshouse**  
ARTARMON



# MELBOURNE CUP

## TABLE SHARE MENU

### ON ARRIVAL

#### **Charcuterie Board**

Artisan Jamon Iberico, LP's Mortadella,  
Lonza, Mt Zero Olives, Baked Sourdough  
Baguette

#### **Mediterranean Mezze**

Spiced Hummus, Baba Ganoush,  
Moroccan Sweet Potato Dip, Garlic Falafel,  
Char Grilled Flat Breads

### MAINS

#### **Moroccan Eggplant Tagine**

Fresh Dates, Saffron, Roasted  
Pistachios, Preserved Lemon,  
Coriander Yogurt, Cous Cous

#### **Char Grilled King Fish**

Fennel Confit, Broccolini, Heritage  
Tomato Sofrito, Caper Berries,  
Saffron Butter

#### **Slow Roasted Black Angus Rump Cap**

Summer Squash Puree, Sunflower  
Granola, Basil Infusion, Port Wine Jus

#### **Roast Organic Free Range Chicken**

Roast Golden Beetroots,  
Pickled Pea's, Finesse, Walnuts,  
Green Goddess Dressing

### STARTERS

#### **Classic Greek Salad**

Home Grown Cos Lettuce, Semi Dried  
Tomatoes, Cucumber, Olives, Feta, Pickled  
Red Onions, Oregano Dressing

#### **Pappardelle**

Grated Duck Egg, Garden Peas,  
Broccoli, Lemon, Capers, Salted  
Ricotta, Parsley

#### **Pizza Romana**

Pepperoni, Buffalo Mozzarella,  
Smoked Olives, Rocket, Yellow  
Pepper Buttermilk

### DESSERT

#### **Peach Short Cake**

Vanilla Sponge, Blueberry Jam,  
Peach Mousse

#### **Dark Chocolate Torte**

Gianduja Ganache, Caramelised White  
Chocolate, Mascarpone

#### **Lemon Sorbet**

Lemon, St Germain Jelly,  
Levander Biscuits, Sumac Crunch