



BRIGADE BISTRO
MELBOURNE CUP MENU
4-COURSE SIT DOWN LUNCH + FLUTE OF FRENCH CHAMPAGNE
\$120PP

Canapes

Charred watermelon, feta, sumac, basil
Smoked potato & cheese croquettes, house-made ketchup
Beef tartare, cured egg yolk, horseradish crème fraiche

Share Entrée

Platter (served with sourdough & Pepe Saya butter)

Burrata, roast pumpkin, fennel pollen
Chicken liver parfait, poached pear, ginger
15 month aged Jamon, balsamic onions
Salmon rilette, pickled cucumber

Main Course

Pea Ravioli, peas, buttermilk ricotta, black garlic butter, pecorino
Grilled swordfish, fennel, fregula & grapefruit, romesco
Lamb rump, potato gratin, salsa verde, braised capsicum
250g Scotch fillet, café de Paris butter, duck fat chips, caramelised onion

Dessert

Valrhona chocolate mousse, salted "eucalyptus" honeycomb, berries
Watermelon & olive oil sorbet, melon salad, la tapia syrup & mint

SHARE YOUR MELBOURNE CUP MOMENTS! #DISCOVERBRIGADE



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LEVEL 1