

# WILDFLOWER

MELBOURNE CUP  
ROOFTOP LUNCHEON

*served with Taittinger Prestige Rosé NV*

CHEF'S SELECTION OF CANAPÉS

ABROLHOS ISLAND KINGFISH,  
soured Geraldton wax cream,  
sea parsley & apple dressing, frozen fennel juice

WOOD GRILLED WAGYU BEEF,  
white asparagus, blackened onion,  
dripping emulsion

WHIPPED BAHEN & CO CHOCOLATE,  
river mint sorbet, wattle seed cream

PETIT FOURS

