

pure bar presents the 151st running of the
2011 Melbourne Cup

Proudly supporting the Leukaemia Foundation.

3 course set menu \$80 per person, including a glass of Moët & Chandon on arrival.

Entree

- Poached king prawns, baby capers & tomato brandy cream
- Angus beef Carpaccio, exotic mushroom salad & shaved pecorino cheese
- Baked cauliflower & gruyere cheese tartlet, onion jam and apple compote.

Main

- Beef fillet with gratin of royal blue potato & olive Jus'
- Sumac seared salmon fillet, asparagus volute, sweet potato, baby spinach & basil infused basil oil.
- Ricotta, herb & parmesan gnocchi, sweet tomatoes & sage burnt butter.

Dessert

- Passionfruit and white chocolate crème brûlée



Don't forget to make your friends jealous, tag in for Melbourne cup at pure bar for your chance to win something great.

pb xoxo