

alba
melbourne cup
menu

TUESDAY 5 NOVEMBER

COFFIN BAY OYSTERS
mignonette, tabasco, lemon (gf)

FOCACCIA
whipped artisan butter

PORCINI ARANCINI
tomato passata, rocket, parmigiano (v)

VODKA RIGATONI
diavolo sauce, tomato, cream, chilli, parmesan (vgo, gfo)

SWORD FISH
en papillote (gf)

PORCHETTA
burnt baby gem, wholegrain mustard jus (gf)

CRISPY BAKED POTATOES
whipped ricotta, black pepper, lemon (vgo, gf)

MESCLUN SALAD
pickled beetroot, toasted walnut, vinaigrette (vg, gf)

NONNA'S TIRAMISU (v)

