



MELBOURNE CUP NOV 7TH

on arrival

kick off the race day with a glass of Pommery Brut Champagne
Roast butternut cappellacci with brown butter and sage

Shared Entree

Charcuterie & Antipasto Selection

Jamon serrano | Byron bay fennel salami | Crispy lamb riblets |
Braised octopus | Burrata | Garlic rosemary pizza | olives

Choice of Main Course

Slow roast beef short rib with salsa rossa and red wine jus

Grilled yellow fin tuna with green olive and almond tapenade

Berkshire porchetta with pork skin crisp, and apple relish

Spinach and ricotta tortellini with fresh garden peas, mint and cherry tomatoes

Shared Sides

Mordeo coleslaw, Smoked mash potato,
Polenta chips with truffle oil and grana padano,
Green leaf and spring vegetable salad

Dessert

Dessert Assiette of Loukamadis, Cannolis, Profiteroles

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PHILLIP ST

ON THE CORNER OF
PHILLIP & HUNTER

sydney CBD

bistro & bar

02 9232 1306

info@mordeo.com.au

www.mordeo.com.au