



MELBOURNE CUP AT MODO MIO

MENU

ON ARRIVAL

Freshly shucked oysters with Sturgeon Caviar
Scarlet prawns and peach purée tart
Black ink arancino with crab meat and dill

ANTIPASTO

Lightly cured kingfish with limoncello dressing, baby fennel, dill, chili and Cetara's colatura

OR

Smoked Wagyu carpaccio with rocket, shaved Grana Padano and porcini salt

MAIN

Red Emperor with cauliflower and truffle velouté, celeriac and carnaroli crisp

OR

Duck with mushroom, baby carrot, grape, pollen and vincotto sauce

DESSERT

Semifreddo with lemon and amaretto

OR

Vanilla pannacotta with berries

MODO·MIO
CUCINA ITALIANA

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

 responsible drinking