

# 88 MELBOURNE

australian  open

When the Australian Open moved to Melbourne Park in 1988, some of its traditions were given a modern twist, and that's exactly what the new 88 Melbourne restaurant is all about; traditional fine dining with a modern Australian spin.

 from \$195pp all inclusive

 a la carte



Secure your spot today! Please contact the Australian Open Hospitality team on 1300 309 166 or by emailing [aohospitality@tennis.com.au](mailto:aohospitality@tennis.com.au)



**Monday 18 January – Wednesday 27 January 2016**

*Selection of sourdough loaves, rolls, salted butter, Victorian Tarago extra virgin olive oil*

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**Entrée**

*Char siu pork, Peking duck, mint, chilli, slaw, black vinegar, crisp pork crackling*

*Smoked shredded brisket hash, beef tenderloin tartar, anchovy potato salad, pickled carrot, parsley*

*Queensland crab, tiger prawn salad, Aji Amarillo puree, celery, granny smith apple, ice plant*

*Bush pepper crusted venison loin, buffalo curd panna cotta, fried kale, broad bean*

**Signature Dish - Runner Up John Dory**

*Peppered John Dory salad with grilled scallops, shaved zucchini, verjus dressing*

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**Main course**

*Olive crusted lamb loin, braised artichoke mousse, Jerusalem artichokes, cos lettuce parsley vinaigrette*

*Orange and thyme confit Huon salmon fillet, beetroot borscht, watercress, horseradish foam*

*Char grilled chicken breast, grilled peach, avocado, pan fried gnocchi, crisp black forest ham, peas,  
salted caramel jus*

*250g Grass-fed West Gippsland sirloin steak, bone marrow parsley butter, potato datschi, mushrooms,  
green beans, shallot jus*

**Signature Dish - Queensland Capital Barramundi**

*Crispy skinned barramundi fillet with smoked banana risotto, bok choy, Queensland mango chutney,  
tamarind chilli glaze*



### **Sides served to the table**

*Twice cooked crisp potato, chives, black sesame, extra virgin olive oil*

*Green leaves, sprouts, roasted buckwheat, raw vegetables, lemon vinaigrette*



### **Dessert**

*Triple chocolate brownie, cassis sorbet, tobacco anglaise*

*Olive almond cake, ras el hanout ice cream, valrhona chocolate pistachio shards*

*Tropical trifle, coconut sponge, mango mousse, pandan jelly, passionfruit puree, coconut tuile*

*Premium Australian cheese board with roasted peach crush, glazed fig jam, lavosh, crackers*

#### ***Signature Dish - Little Known Avocado Verrine***

*Avocado verrine, cranberry salsa, margarita jelly and sweet tortilla crisp*



**Thursday 28 January – Sunday 31 January 2016**

*Selection of sourdough loaves, rolls, salted butter, Vic Tarago extra virgin olive oil*

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### **Amuse-bouche**

*Chef creation of the day with the finest local products*

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### **Entrée**

*Cajun lamb rump, Mexican bean medley, spiced popcorn, sweet paprika Schulz quark, jalapeño relish, chipotle aioli, cool mint, coriander*

*Country style venison terrine, cold smoked Black Forest ham, whipped goat's cheese, flamed sweet mustard, pickled summer berries, baby vegetables, laugen bread*

*Spencer Gulf South Australian yellow tail king fish and yellow tail tuna tartar, Thai basil, coconut, liquorice, pineapple*

*Gippsland farmed rabbit, balsamic glazed chicken liver, applewood smoked bacon, baby fennel, orzo pasta, chanterelle mushrooms, strawberry balsamic dressing*

### **Signature Dish - Champion Cured Salmon**

*Vodka cured Huon salmon fillet, quickly torched, avocado wasabi mousse, bitter leaves, shaved kohlrabi, sea salmon caviar, finger lime dressing*



## **Main course**

*Tarragon crusted veal fillet with lentils, tatsoi and grilled peach salad, parsnip cream and Manjimup truffle*

*Duo of Victorian grass fed beef; tenderloin and braised cheek on English mustard potato crush with mushroom salad and Shiraz jus*

*Free range chicken breast, compressed melon, chilli, celeriac, Vietnamese mint, black rice salad, lemon thyme jus*

*Crisp pork belly, grilled scallops, tom yum pumpkin puree, asparagus, turnip, limoncello, pistachio crumble*

### **Signature Dish - Rising Rockling**

*Bengali seven spiced rockling fillet, curry leaves, vine ripened tomato, hot mint and coriander coulis*



## **Sides served to the table**

*Roasted potato medley with fresh rosemary, confit garlic and Tarago Olive oil*

*Quinoa, fresh leaves, dried fruits, tomato, cucumber, pomegranate dressing*



## **Dessert**

*Forest berry slice, buttermilk sponge, forest berry, yoghurt mousse, wild strawberry marshmallow*

*Citrus syllabub, blood orange jelly, mandarin panna cotta, barley wine espuma, freeze dried mandarin*

*Sambuca crème brûlée, chocolate sorbet, almond and fennel seed biscotti*

*Premium Australian cheese board with roasted peach crush, glazed fig jam, lavosh and crackers*

### **Signature Dish - White Chocolate Bandanna**

*White chocolate tonka bean, raspberry, tuile, caramel*