



MELBOURNE CUP LUNCHEON MENU

BREAD

WARM CIABATTA WITH FIRST PRESS OLIVE OIL AND SALT BUSH DUKKAH

ENTREE

KING PRAWNS ON SUMMER SALAD WITH AVOCADO AND MANGO SALSA

MAIN

EYE FILLET ROSSINI

TENDER EYE FILLETS WRAPPED WITH SPEC BACON, CHAR-GRILLED MEDIUM WITH TRUFFLE MASH, PORTOBELLO MUSHROOMS AND TRUFFLE JUS (GF)

GRILLED CHICKEN BREAST

MEREDITH GOATS CHEESE, BASIL PESTO, STEAMED SNOW PEAS, ASPARAGUS, GREEN BEANS, ROASTED CHAT POTATOES

FRESH ATLANTIC SALMON FILLET

IN A SPICY THAI BROTH WITH HOKKIEN NOODLES, BOK CHOY, WOMBOK, SPRING ONION, BEAN SPROUTS, RED CHILLI & COCONUT CREAM

BOWLS OF SEASONAL GARDEN SALADS TO SHARE

DESSERT

WHITE CHOCOLATE PANNACOTTA

WITH PASSIONFRUIT COULIS & LOCAL RASPBERRIES

ORGANIC CHOCOLATE BROWNIE

WITH WARMED CHOCOLATE SAUCE AND A SIDE OF DOUBLE THICK CREAM (GF)

CHEESE PLATE

WITH ONKAPARINGA TRIPLE CREAM BRIE, CAVE CLOTH VINTAGE CHEDDAR, FIG AND WALNUT ROLLARD, QUINCE PASTE AND LAVOSH

DRINKS

PLEASE ENJOY OUR DRINKS PACKAGE WITH: GLASS OF SPARKLING ON ARRIVAL, WINES BY RYMILL, COOPERS TAP BEER BEER AND SOFT DRINKS