

# Melbourne Cup Luncheon

TUESDAY NOV 3RD  
FROM 11am

## ENTRÉE

Crab and avocado salsa, mango, charcoal crostini and lime (GFO)

Grilled haloumi skewers, tamarind, semolina crepe and mint chutney (VEG)

Asparagus in prosciutto, crumbed poached egg, paprika béarnaise

## MAIN

Gold band snapper in white miso, grilled sticky rice, lotus chips and tempura eggplant (GFO)

Lamb cutlets with crushed potatoes, rainbow silverbeet, sweet potato crisps and jus (GF)

Enoki, shiitake and oyster mushroom risotto with parmesan and truffle oil (GF, VEG and VO)

## DESSERT

Pandan and coconut panna cotta with pistachio biscotti and palm sugar syrup (GFO)

Cointreau strawberry and passionfruit Eton Mess, berry coulis and vanilla crème (GF)

Lemon & lime tart, crème anglaise, amarena cherries

Join us for a Melbourne Cup  
luncheon!

\$65pp  
3 course lunch menu  
and a glass of champagne!

**BIG SCREENS • CHAMPAGNE • SWEEPS & GIVEAWAYS**

