

MELBOURNE CUP 2017

\$85 pp

MENU

ON ARRIVAL

GLASS OF Sparkling Wine

Selection of Gourmet Vegetarian Mini Quiche (Zucchini & Tomato, Goats Cheese & Caramelised Onion, Spinach)

Traditional Melbourne Cup Finger sandwiches, with Chicken Breast and Herb Mayonnaise

Entrees

Shared

House marinated Olives

Sicilian & Ligurian Olives marinated in fresh Herbs and Citrus

Salt & Chilli Calamari

Dusted w Semolina on a Salad of Diced Cucumber,
Sundried Tomatoes & Shichimi Togarashi Mayonnaise (Japanese 7 Spices)

Tuna Tataki

Lightly Seared Tuna Fillet
w "Sushi" Carnaroli Rice, Mild Conditella & Agave Dressing

MAINS

Choice of either

Crispy Skin Atlantic Salmon Fillet

Hibiscus & Lemongrass-scented Quinoa
w Yogurt Sauce & Pomegranate Seeds Sprinkled w Pink Pepper

Pumpkin Risotto

w Pumpkin Puree, Diced Butternut, Baby Spinach & Crumbed Amaretti

Lamb Rump

Smoked Lamb w Potato Salad, Asparagus, Shallots,
Mint Leaves & Smoky Mayo

DESSERTS

House baked Chocolate Brownie w Raspberries Coulis & Chocolate Dipped Strawberries

Coffee Tea and Hot Chocolate