



MELBOURNE CUP LUNCH MENU

\$70pp

Tuesday 7th November

CHAMP ON ARRIVAL

ENTREE

SALMON

Cane cured salmon, whole milk ricotta & softened cream cheese infused with lemon zest. Mixed with fresh dill, red onion, capers & sliced cucumber, & grilled Turkish bread.

CAMEMBERT

Crumbed camembert cheese with a cranberry vinaigrette, raspberry & red wine reduction, shaved rock melon & prosciutto. Garnished with dried cranberries & pepita seeds.

MAINS

BARRAMUNDI

Wild caught Barramundi macadamia crusted, with creamy mash potato, seasonal vegetables & a Beurre Blanc sauce

PORK BELLY

Pork Belly 4 hour twice cooked with stir-fry wombok, broccoli & green beans in a sweet soy, garlic, ginger sauce & white rice

DESSERTS

Drunken Donuts

Cinnamon donut soaked in baileys & kahlua served with ice cream & grated chocolate

PANNA COTTA

Pandan coconut panna cotta with semi-sweet pandan infused flavour

