



MELBOURNE CUP LUNCHEON

Tuesday, 3rd November

from 11.30am till....late

Watch the action on the big screen
Prizes for Best Dressed Ladies & Gents, Best hat, Sweeps, Raffle Prizes
Celebrate your win with an Espresso Martini after the Race

MENU

Baguette & seaweed butter

ENTREES CHOICE OF

Three Pacific oysters & fresh cooked King prawns, cocktail sauce

Guinea fowl, foie gras & prune terrine, pickles & toasted baguette

Scallops mousseline, baby spinach & beurre blanc, lemon butter sauce

Raw & cooked asparagus salad « Comme Caesar Ritz”, the “fried egg” & Persian fetta (V)

DEUXIÈME ASSIETTE CHOICE

“Chicken & Champagne” - free range chicken slow cooked with Champagne, gnocchi, button & beanettes

Angus beef tenderloin, medium rare, ceps mushroom crust, potato puree, beanettes & Bordelaise red wine sauce

New season wild barramundi on low temperature, basil polenta & “piperade” red peppers ragout

Crispy zucchini flowers stuffed with risotto, beanettes & piperade ragout (V)

TROISIÈME ASSIETTE CHOICE OF

Gianduja chocolate Opera, salted caramel sauce, vanilla bean ice cream

Crème brûlée with Tahaa vanilla bean, cassonade crispy pastry

Two farmhouse cheeses, William pear & Balsamic baguette & lavosh

The 3 course Melbourne Cup menu 85.0

The 3 course Melbourne Cup Menu, a glass Champagne on arrival & matching Wines 135.0

Complementary Espresso Martini after the Race

**Menu subject to Market availability
Full payment required by time of reservation**