



Melbourne Cup Luncheon Menu

MENU \$55 per person
Including complimentary glass of
Sparkling on arrival

ENTRÉE

Vegetarian Tartlet roasted sweet potato, pumpkin, soft blue cheese served with caramelised onion, rocket, pear and sticky balsamic glaze **V**

MAIN COURSE

Alternate Drop

Chargrilled Chicken Breast served with porcini, Pea and parmesan risotto and broccollini **GF**

OR

Barramundi fillet with oven roasted kipfler potato, tomato, fennel and wilted spinach served with basil oil **GF**

DESSERT

Tiramisu espresso-soaked sponge fingers layered with mascarpone

Vegetarian, Gluten Free & specific dietary requirements gladly catered for on request