



Melbourne Cup Luncheon



ON ARRIVAL

Miniature Tuna Tartare ^{A GF DF}

with Soy & Lime Dressing

ENTREES

Seared Bay Scallops ^{I GF}

Sweet Corn Puree, Crispy Pancetta & Rocket Salad

Oven Roasted Chicken Roulade ^{GF DF}

Stuffed With Mushroom & Rosemary, Wrapped in Prosciutto, Fresh Fig & Red Wine Jus

Sizzling Garlic Prawns ^{I DF GFO}

With Chilli, Parsley & Fresh Sourdough

King Prawn & Alaskan Crab Salad ^{M GF DF}

With Mango, Spicy Avocado & Lime Oil

Mini Vegetarian Trio Tacos ^{V VE}

Chat Potato & Dill Salad, Roast Eggplant and Feta, Red Kidney Bean Ragu with Avocado Mousse

MAINS

Roasted Barramundi Fillet ^{A GF}

Creamy Mash Potato, Olive Tapenade & Caramelised Onion

300gm Wagyu Sirloin MB 8+ ^{GF}

Potato Gratin, Buttered Green Beans & Creamy Mushroom Sauce

Whole Local Lobster Mornay ^A

Baby Greek Salad & Sweet Potato Crisps

Fried Snapper Fillet ^I

Served With Pea Puree, Chips & Greek Salad

Heirloom Tomato & Fresh Burrata ^{GF}

Balsamic Glaze & Extra Virgin Olive Oil

DESSERT

Traditional Tiramisu

Espresso Lady Finger, Mascarpone Mousse, Cocoa Powder

Pistachio Amoré

Vanilla Sponge, Pistachio Ganache and Mascarpone Whipped Cream

Blueberry Cheesecake

Creamy Blueberry Cheesecake, Buttery Biscuit, Fresh Blueberry & Whipped Cream

Strawberry & Vanilla Cream Tart

Fresh Strawberry, Sweetened Tart Topped with Strawberry & Vanilla Cream

Seafood Origin: (A) Australian (I) Imported (M) Mixed

GF: Gluten Free GFO: Gluten Free Optional DF: Dairy Free

DFO: Dairy Free Optional V: Vegetarian VO: Vegetarian Optional VE: Vegan