



Melbourne Cup

Luncheon 2016 - \$75 - 3 courses - alternate drop

Entrée

-spinach & ricotta ravioli, pesto cream-

-prosciutto, pear, walnut salad, blue cheese dressing-

Main

-fillet mignon, baked potato, broccolini, vine ripened tomatoes, red wine jus and mushroom duxelle-

- seared salmon, creamy garlic mash, roasted capsicum, asparagus, rocket, Italian balsamic syrup-

vegetarian & gluten free option: Mediterranean vegetable stack, basil pesto sauce

Dessert

-pavlova, chantilly cream, wild berry coulis-

-New York baked cheesecake, cointreau marinated strawberries-

**** pre-order preference : order must be made by close of business Friday, October 28th 2016 ****

Bookings are essential Ph: 07 3262 2733 Email: albion.hotel@alhgroup.com.au

