

TUES 1 NOV

Melbourne Cup Lunch

Entrée

Prawn Cocktail

Satay Chicken Skewers

Lamb Kofta with Tzatziki

Main

180g Filet Mignon with Honey Roasted Baby Carrots, Broccollini, Crispy Garlic Chat Potatoes with a Red Wine Jus

Walnut & Corriander crusted Salmon with a grilled Medittaranean Vegetable stack, with a citrus infused hollandaise

Crispy Skinned Chicken Breast with a Roasted Garlic Cream Sauce, Layered Potato Bake with Sweet Potato Crisps and Char-grilled Asparagus.

Vegetarian Options Available Pre-Order only

Dessert

Pavlova with Fresh Berries, Chantilly Cream and a Berry Coulis

Home-made Sticky Date pudding with rich Butterscotch Sauce and Vanilla Bean Ice Cream
