

Melbourne Cup

Tuesday 7th of November 2017

Entrees – Select from

Oysters ½ dozen mixed

natural & Lighthouse lemon rocket pesto

Potted Garlic Prawn

Served w lemon juice, garlic, nutmeg, herbs and crostini *gf w/o crostini*

Duck Rice Paper Rolls

Duck, bean shoots, cucumber, mint, glass noodles served w spicy plum dipping sauce *gf*

Marinated Baked Ricotta

served w toasted crostini and a gazpacho shot

Mains – Select from

Fresh Seafood Plate

King prawns, seasonal oysters, smoked salmon, Moreton Bay bug with trio of sauces *gf w/o sauces*

Braised Beef Cheeks

Mandarin, ginger, bok choy, shiitake mushrooms & pickled radish *gf*

Citrus Glazed Salmon

Pan seared served w pickled cucumber, fennel & green papaya salad *gf*

Cannellini

Served w wild mushrooms, baby spinach & truffle béchamel

Dessert – Select from

Orange and Almond Cake with orange compote and Chantilly cream *gf*

Sacher Torte with maraschino cherries

Rosewater Panna Cotta with wild berries

Cost - \$80 per adult - Reservations 11am to 1.30pm

Race starts at 2pm,

\$20 per person deposit required to secure your booking. Seating positions are on a request basis only, not always guaranteed.

Supporting Local – Louky Boutique Fashion Parade, Vinyl Frenzy Entertainment