



Melbourne Cup Menu

Tuesday 7th November

2 course \$45 3 course \$50

ENTREE

Chicken and sage ravioli with walnut and beurre blanc

Beetroot carpaccio with goats curd, balsamic glaze and a mint dressing V GF

Szechuan fried soft shell crab with snow pea tendrils, cucumber and Asian dressing GF

MAIN

250gm rump Stonegrill with waffle chips and red wine jus

Linguine pasta with sun dried tomato, zucchini flower, lemon mascarpone and rocket V

Pan seared Atlantic salmon with pumpkin rosti, beetroot gel, asparagus and basil GF

Chicken and spinach roulade with broccolini, white bean and mushroom cassoulet GF

DESSERT

Cinnamon and ginger poached pear with macadamia crumbs, plum gel and macadamia ice cream GF

Chocolate and mint cheesecake with dehydrated chocolate mousse and orange syrup

Rich chocolate mud cake with white chocolate ganache, blueberry and basil compote

complementary glass of sparkling on arrival

| in house sweeps | prize for best hat |