

Melbourne Cup Lunch

3 Course meal \$55pp

On Arrival Canapes & Kir Royal / Champagne

Applewood & Mesquite smoked marron or Chicken, caper & preserve lemon mayonnaise enroute

Starters

Oregano & Lemon Chicken Salad, Ponzu Mayonnaise

Or

Eggplant & Feta Gratin, Wild olives, Tomato Sugo

Mains

Spring Lamb Pot Roast & Baby Vegetables, Minty Relish

or

Chicken Roulade Green Olive & Smoked Bacon Stuffing, Basil & Saffron Risotto, Red Pepper Compote

Or

Tuscan Vegetable Filo Basket, Grilled Goats Cheese Gratin, Red Pepper Compote

Dessert

Double Chocolate Fudge base, Berry Cheese Cake

