



# Melbourne Cup Luncheon @ Public Tuesday 1<sup>st</sup> November 2016

**\$55 per head for 3 course lunch including a glass of sparkling wine on arrival per guest.**

## **Shared Entrées for the table:**

- Blue cheese croquettes, honey mustard vinaigrette
- Pork rilette on crostini
- Green olives on ice
- White bean dip, toasted sourdough
- Pan seared tuna, wasabi mayo and wakame salad

## **Main Course – Choose one only**

All mains served with sides – baby carrots, candied hazelnuts, witlof, labne and honey walnut dressing and triple cooked chips for the table

- Vanilla butter confit salmon  
avocado, blood orange, nasturtium coulis, asparagus and horseradish foam.
- Pan seared chicken breast, sweet corn puree, charred leek, cauliflower and chicken jus  
cauliflower, apple, cucumber, radish, fennel and jus
- Sous-vide beef onglet  
pomme puree, caramelised onions, mushroom and jus

## **Dessert – choose one only**

- Lemon meringue tart
- Dark chocolate and raspberry tart