



# Melbourne Cup Luncheon @ Public

TUESDAY 3<sup>rd</sup> NOVEMBER 2015

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

**Entrée** – Tasting plate to share

- Beef Carpaccio with pickled wild mushroom, green peppercorn dressing
- Arancini Balls – buffalo mozzarella, basil and sun dried tomato
- Sesame Crumbed SA King Prawns with kewpie mayo
- Rosemary and roasted garlic flatbread

**Main Course** – served with sides – zucchini, cos, parmesan, tarragon salad, and crispy baby potatoes for the table.

Choose one only of the following:

- Handmade Gnocchi – charred kale, golden squash, grape tomatoes, butter roasted almonds
- SA King George Whiting – oven baked with pistachio butter, sugar snaps, witlof, cherry tomatoes, ravigole sauce
- Adelaide Hills Lamb Rack – chargrilled with olive oil and mint butter, lentil, asparagus and kale

**Dessert** – choose one only

- Chocolate, chombard mousse gateau with strawberry ragout
- Blackberry curd tart with honeycomb anglaise

**PUBLIC**

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