

Melbourne Cup Luncheon

\$50 PER HEAD FOR 3 COURSE LUNCH
INCLUDING A GLASS OF SPARKLING ON ARRIVAL PER GUEST

ENTRÉE - CHOOSE ONE ONLY

GRILLED KING PRAWNS

WITH SA GULF PRAWNS, SHAVED FENNEL, PICKLED RADISH SALAD, CHARRED LIME

DUCK & CHORIZO PANCAKES

WITH SHAVED CUCUMBER, SPRING ONION AND SALSA PICANTE

VETTELLO TONNATO CARPACCIO

FENNEL & CORIANDER SEED ENCRUSTED VEAL FILLET WITH TONNATO DRESSING & MUSTARD CRESS

ZUCCHINI FLOWERS

GOATS CURD, LEMON AND DILL STUFFED TEMPURA FLOWERS, ROMESCO SAUCE, RICOTTA SALATA

MAIN COURSE - CHOOSE ONE ONLY

ALL SERVED WITH SIDES - WARM CITRUS SALAD WITH FETTA, COS,
SPECK AND PICKLED VEGETABLES, AND CRISPY BABY POTATOES FOR THE TABLE

HANDMADE GNOCCHI

ARTICHOKE, BROAD BEANS, GOLDEN SQUASH, LEMON AND DILL CRÈME, GRANA PADANO

CLARE VALLEY CHICKEN BREAST

CHARGRILLED WITH CANNELLINI BEAN AND GREEN OLIVE SMASH,
PICKLED RADDISH SALAD, LEMON EMULSION

OCEAN TROUT

PAN SEARED, SHAVED CALAMARI, ZUCCHINI FLOWERS, CONFIT FENNEL SALAD, TOMATO VERDE SALSA

PORK BELLY

- WITH CELERIAC AND WALNUT REMOULADE, POACHED PEAR, ROCKET, GUAVA AND CHILLI JUS

MURRAY VALLEY LAMB RUMP

- CHARGRILLED, PEARL BARLEY TABOULEH, SMOKED LEEK, HARISSA YOGHURT, DUKKAH

DESSERT

- CHOOSE ONE ONLY

LEMON CURD CHEESECAKE

WITH PINEAPPLE AND MINT SALSA

CHOCOLATE PRALINE TART

WITH VANILLA PARFAIT

ORANGE CRÈME CARAMEL

WITH PISTACHIO BISCOTTI

