

Melbourne Cup 2025 Luncheon

| 3 Courses \$79 |

Glass of Bird in Hand Sparkling On Arrival

Entree (Choose One)

Malfy Rosa Gin Cured King Ora Salmon w/ beetroot tapenade, fennel tartare, croutons (gf*/c*)

Chicken Croquettes stuffed w/ smoked bacon, bocconcini, green goddess sauce & parmesan

Honey Lime Tempura King Prawns w/ orange, fennel, roast almonds salad, toasted sesame (gf*/c*)

Baked Stuffed Mushrooms w/ smoked bacon, cream cheese, herbs & parmesan (gf/c)

Crispy Olympus Haloumi w/ grains, pine nuts, pomegranate salad, minted yoghurt & salsa verde (gf*/c*/v)

MAIN (Choose One)

Crispy Skin Barramundi Fillet w/ warm new potato & bacon salad, fennel, apple & herb remoulade, sand crab & avocado salsa & lemon hollandaise (gf/c)

Braised Free Range Pork Belly w/ caramelised pumpkin, buttered greens, apple chutney, crispy crackling & red wine jus (gf/c)

250g Angus Rib Fillet w/ smoked potato, bacon & herb mash, steamed greens, roast cherry tomato & port wine jus (gf/c)

Prosciutto Wrapped Crispy Skin Chicken Breast w/ herbed potato fondant, brocolini, spinach, lemon & thyme cream sauce (gf/c)

Homemade Gnocci w/ chilli, garlic, olive, tomato, mushrooms, spinach, Napoli sauce & parmesan cheese (v)

DESSERT (Choose One)

Frangelico Panna Cotta w/ raspberry coulis, biscotti crumble, fresh fruits & vanilla bean ice cream (gf*/c*)

Portabella Meringue w/ berry coulis, seasonal fruit, whipped cream & sorbet ice cream (gf/c)

Belgium Chocolate Brownie w/ Lindt chocolate sauce, whipped cream & macadamia ice cream