



Melbourne Cup 2019

Entree

Lamb Shank & Butternut Pumpkin Tart

Rocket & Parmesan Salad

Master Stock Pork Belly (GF)

Slow Braised Pork Belly, Feta Stuffed Leek, Pickled Shallots

Fried Zucchini Flowers (V)

Ricotta, Pine Nuts, Caramelised Onions & Harissa Aioli

Mains

Crispy Skinned Atlantic Salmon (GF)

Chat Potatoes, Garlic Broccolini, Smashed Cannellini Beans, Saffron Cream Sauce

Chargrilled Porterhouse Steak (GF)

Honey Glazed Carrots, Rosemary Mash, Crispy Parsnips & Red Wine Jus

Mushroom Risotto Trio (V) (GF)

Enoki, King Brown & Swiss Brown Mushroom, Baby Spinach, Garlic, Creamy Champagne Sauce

Dessert

Vanilla Bean Pana Cotta

Macerated Cherries & Strawberry Coolie

Pistachio Frangipane

Hazelnut Praline, Coconut, Blood Orange Sorbet

Cheese Platter

Selection of Artisan Cheeses, Lavosh, Nuts, Fruit

\$62.00 per person

**Glass of Lambrook 'Spark' Sparkling Pinot on arrival **

**PRIZES FOR BEST DRESSED AND BEST HAT * SWEEPSTAKES **

Live Entertainment and hosted by The Foemaker Bros.