

MELBOURNE CUP LUNCH

menu

3 HOUR BEVERAGE PACKAGE

Grant Burge Benchmark Brut
Grant Burge Benchmark Sauvignon Blanc
Grant Burge Benchmark Chardonnay
Grant Burge Benchmark Shiraz
Grant Burge Benchmark Merlot
Lashes Pale Ale
Swan Draught
Hahn Superdry 3.5
Juices, Soft drinks

TO START

Assorted Basket of Bread with Whipped Butter

ENTRÉE

Smoked Tuna Carpaccio (M, GF, DF)
with caper berry, pickled onion, orange, lime & endive salad dressed
with dill vinaigrette

MAIN COURSE

Slow Roasted Beef Tenderloin & Grilled Tiger Prawns
with sweet potato gratin, grilled asparagus and port wine jus

DESSERT

Velvety Chocolate & Berries Tart
with coffee mascarpone & chocolate macaron

*GF Denotes Gluten Free / DF Denotes Dairy Free
(A) denotes Australian (I) denotes Imported (M) denotes Mixed Origin
Please advise of any dietary requirements within 7 days' advance of the event.
We are unable to accommodate on the day requests.*

T&Cs Apply

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