

MELBOURNE CUP LUNCH

MENU

HISTORIC BALLROOM

Tuesday, 2 November 2021 - 11.00am to 2.00pm

\$125 per person

ON ARRIVAL

Moët & Chandon Brut NV Champagne

FREE FLOWING

Prosecco, Benchmark Sauvignon Semillon Blanc, Shiraz or Merlot
Draught Beer, Soft Drinks and Juice

Fresh baked bread

ENTREE

11.30am

Blue swimmer crab meat & celeriac remoulade

Mustard seed dressing, avocado yogurt puree, flying fish roe dill salsa

MAIN COURSE

Alternating

12.15pm

Slow roasted beef tenderloin

Potato boulangère, grilled vegetables
salsa, asparagus, truffle jus

Smokey paprika pan-fried ocean trout

Green peas, herb risotto cake, braised
shallots, mild curry butter sauce

DESSERT

1.00pm

Berry chocolate tart

Crispy meringue, raspberry mascarpone cream

Tea and Coffee Station