



Melbourne Cup

THREE COURSE LUNCHEON
TUESDAY 2 NOVEMBER | \$60PP

Starter

Taco Salad Bowl with Jalapeno Ranch Dressing

Iceberg lettuce, cherry tomato, carrot, radish, cucumber, roasted corn kernels, green lentils, mango & toasted tortilla

Smoked Salmon & Avocado Stack

with capsicum, Spanish onion & wasabi mayo

Mains

Prawn & Bacon | Peri Peri & Lemon Marinated Chicken Thigh Fillet

Glazed Pork Belly | Chorizo Sausage

Marinated Rump Cap

Served with bowl of seasonal vegetables and baked potatoes with sour cream & chives

Dessert

Warm Cinnamon Churros

with warm dipping chocolate & vanilla bean gelato

Sharing Assorted Cheese & Fruit Plate with Crackers

Tea & Coffee with Bite Size Cookies