

# Melbourne Cup Luncheon Menu

## **Entrée – alternative drop**

Lemon & dill cured smoked salmon w/ steamed kipfler & shaved fennel salad topped w/ caper & saffron aioli

Moroccan lamb rump w/ cherry truss tomato, bocconcini & basil salad w/ lemon zest, labna & preserved lemon aioli (g/f)

## **Vegetarian Option**

Zucchini, leek & parmesan fritters w/ grilled zucchini, artichoke & Persian feta w/ green olive salsa verde (v)

## **Main – alternative drop**

Char-grilled wagyu beef tenderloin w/ sage potato rosti, sugared baby carrots, onion marmalade & pepper jus

Oven-baked chicken breast w/ creamy southern gold mash potato, steamed broccolini served w/ a chorizo & cannellini bean cassoulet (g/f)

## **Vegetarian Option**

Porcini mushroom risotto w/ grilled zucchini topped w/shaved parmesan & sticky balsamic (g/f) (v)

## **Dessert – alternative drop**

Lemon meringue tartlet w/ raspberry coulis, Chantilly cream & raspberries

Banana, macadamia & caramel pudding w/ sticky toffee, cream & berries

