

Melbourne Cup Luncheon

Tuesday 2nd November

- Bread roll & butter

Entrée

Charcuterie plate

- Salami, smoked ham, pepperoni, olives, artichoke, semi-dried tomato, basil pesto dip & Turkish bread

Mains

Rosemary & Garlic Lamb Rump

- Prosciutto mascarpone mash, peppered spinach, steamed broccolini w/ bacon & thyme jus (g/f)

Prosciutto Wrapped Chicken Breast

- Semi-dried tomato & ricotta filling, creamy leek & sweet corn puree, buttered beans, sweet pea sobouise (g/f)

Desserts:

Strawberry & White Chocolate Cheesecake

- Raspberries, vanilla cream & raspberry coulis

Chocolate Pecan & Caramel Pie

- Hazelnut praline, strawberries & whiskey butterscotch

