



# MELBOURNE CUP LUNCHEON

## *Menu*

*Bread roll & butter*

### **Entrée**

#### *Charcuterie Plate*

smoked salmon, smoked ham, salami, olives, artichoke, semi dried tomato, hummus & Turkish bread

**Vegetarian Option:** olives, artichokes, semi dried tomato, char-grilled vegetable mix, hummus & Turkish Bread

### **Mains**

#### *Moroccan Char-grilled Lamb Rump*

turmeric salted bay chats, Persian feta, rocket & artichoke w Kalamata olive tapenade (g/f)

**OR**

#### *Pan Seared Barramundi*

rosemary & green olive roasted kipfler, grilled capsicum & red onion salsa w sweet pea soubise (g/f)

**Vegetarian Option:** Mushroom Rigatoni w roasted garlic mushrooms, balsamic onions, olives, basil oil & fried leek

### **Dessert**

#### *Chocolate Mousse Cake*

w raspberry coulis vanilla cream & strawberries (g/f)

**OR**

#### *Tahitian Lime Baked Cheesecake*

w mango puree, cream & berries

