



MELBOURNE CUP LUNCHEON MENU



Oysters & champagne mignonette on arrival

Alternate drop

Entrée

Beetroot & orange cured salmon, pickled fennel, orange segments, eschalots & dill crème fraiche

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Bocconcini pull apart with sundried tomato and pesto

Main

Chicken Supreme wrapped in prosciutto served with charred corn, sweetcorn puree and duchess potato, jus

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Roast Pork Striploin, Dutch carrot, roast potato, herb sauce

Dessert

White chocolate blondie raspberry compote

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Pavlova fresh fruit Chantilly & passion fruit