

MELBOURNE

Cup LUNCHEON

MENU

alternate drop
toasted sourdough with cultured butter to start

MAINS

DUKKAH CRUSTED PORK LOIN

miso sweet potato puree, roasted carrot,
herbed chermoula

OVEN ROASTED CHICKEN SUPREME

creamed cauliflower, kale, green bean &
almond salad, sumac yoghurt

DESSERTS

KEY LIME & VANILLA MOUSSE TART

whisky crumb, citrus & raspberry coulis

CHOCOLATE CARAMEL FUDGE CAKE

blackberry compote, vanilla mascarpone

RAISING FUNDS FOR
CAN ASSIST MANNING VALLEY

