



MELBOURNE CUP

TUES 4th NOV

MENU

11:30AM-3PM

\$95
PP

STARTERS

COLD SEAFOOD SELECTION

Tiger Prawns (3), Oysters (2), Smoked Salmon & Seared Tuna
Served with Lemon & Cocktail Sauce

DUCK LIVER PATE

With Cornichons, Berry Compote & Toasted Sourdough

CHICKEN SATAY SKEWERS (3)

On Tomato & Onion Salad

BRUSCHETTA (V)

Grilled Sourdough, Tomato Salsa, Feta & Balsamic

MAINS

RIB EYE ON THE BONE

Served with Fried Leek, Garlic Mash, Green Beans & Broccolini
Choice of sauce: Green Pepper OR Dianne

SLOW ROASTED SUMAC LAMB RUMP

Served with Roast Potato, Babagahommous, Broccolini & Red Wine Glaze.

BARRAMUNDI FILLET

Oven Baked with Tomato & Spanish Onion Crust, Skor Dalia, Lemon Oil, Kumara & Broccolini

PAKORA FRITTERS (V)

Spiced Indian Fritters, with Chilli, Lime & Yoghurt, Vegetables & Spinach

DESSERT

FRENCH APPLE CAKE

Served with Raspberry Sauce, Berries & Vanilla Ice Cream

CREME BRULEE

With Assorted Seasonal Berries

ROCKY ROAD ICE CREAM

Full of Coconut, Cherries, Chocolate & Marshmallows.
Served with Chocolate Sauce & Chocolate Ice Cream