

MELBOURNE CUP

APERITIF

FRESH PEACH BELLINI USING ALPHA BOX & DICE'S 'ZAPTUNG' PROSECCO

ENTRÉE

PEAR & WALNUT SALAD (GFA & V)

WITH GORGONZOLA, CELERY AND A STICKY BALSAMIC GLAZE DRIZZLE

LOCAL SOUTH AUSTRALIAN KING PRAWNS (GF)

(4) KING PRAWNS SERVED WITH AVOCADO, HEIRLOOM TOMATOES, CORIANDER, MANGO, FRESH CHILLI & A CHIPOTLE AIOLI

FLINDERS RANGERS DUKKAH CRUSTED LAMB CUTLETS (GF)

(2) LAMB CUTLETS SERVED WITH A TAHINI & EGGPLANT PUREE

MAIN

CHOICE OF

LIMESTONE COAST GRAIN FED RIB EYE (GF)

350GM RIB EYE SERVED WITH TRUFFLE INFUSED MASHED POTATO, ROASTED MUSHROOM & A RED WINE JUS

PAN ROASTED TASMANIAN SALMON FILLET (GF)

200GM SALMON FILLET SERVED ON A BED OF WATERCRESS, TOMATOES, CAPER, CUCUMBER AND RED ONION WITH DILL HOLLANDAISE

PUMPKIN & RICOTTA LASAGNE (V)

SERVED WITH A FRESH GARDEN SALAD AND TOPPED WITH SHAVED PARMESAN

LEMON & TARRAGON INFUSED CHICKEN BREAST (GF)

MARINATED CHICKEN BREAST SERVED WITH GREEN BEANS & ROASTED SWEET POTATO

DESSERT

CHOICE OF

DISARONNO AMARETTO & CHERRY SEMI FREDDO

SERVED WITH A HOUSE MADE ALMOND BISCOTTI

COUVERTURE DARK CHOCOLATE TART (V)

SERVED WITH A RASPBERRY COULIS & WHIPPED CREAM