

Melbourne Cup

MENU

COB LOAF & HAND WHIPPED BUTTERS
ON ARRIVAL

CHOICE OF MAIN BEEF WELLINGTON

EYE FILLET TOPPED WITH MUSHROOM DUXELLE
ENCASED IN CRISP PUFF PASTRY,
BAKED MEDIUM TO MEDIUM WELL SERVED WITH
MINTED PEA CROQUET & BUTTERED BEANS

ATLANTIC SALMON WITH ROSTI

PAN-SEARED ATLANTIC SALMON RESTING ON POTATO ROSTI
SERVED WITH PROSCIUTTO WRAPPED ASPARAGUS,
CITRUS BEURRE BLANC & TOPPED WITH SALMON ROE

CHOICE OF DESSERT

CHOCOLATE & ORANGE TART,
ORANGE GLAZE & MACAROON

PAVLOVA ROULADE,
CRÈME BRULEE FOAM & MACAROON

*MENU SUBJECT TO CHANGE