



Melbourne Cup

BANYAN 3 COURSE SET MENU

Cob Loaf with hand whipped butters on arrival

ALTERNATE DROP

BEEF WELLINGTON

Eye fillet topped with mushroom duxelle encased in crisp puff pastry, baked medium to well done and served with pommes fondant and coleslaw

CRUSTED BARRAMUNDI

Pan seared barramundi topped with pistachio crust, resting on risotto cake and asparagus spears

DESSERT

Chefs selection of petit fours served with chocolate soil and berry compote

Menu subject to change