



MELBOURNE CUP MENU

alternate drop

Bread To Start

Mixed bread basket on each table

Entree

Fresh Prawns

with a mango and avocado petite salad

Rock Melon Bruschetta

with goats cheese and prosciutto

Mains

Oven Roasted Chicken Breast

sweet corn puree, marbled galette, broccolini
and sweet potato crisps

Petite Eye Fillet

cooked medium, served with green beans, potato rosti
and a rich roasted red onion and balsamic beef jus

Dessert

Chocolate Marquise with Balsamic Cherry Sauce

A rich chilled chocolate dessert paired with
the tangy sweetness of balsamic cherry sauce

House Made Lemon Meringue Cheesecake

Creamy cheesecake topped with tangy house made
lemon curd and meringue shards