



Melbourne Cup Luncheon 2011

Tickets \$75

Includes: 3 Course Menu, Complimentary Boags Premium Stubby or Henkell Trocken Piccolo on arrival, sweeps, betting guides & a great view of the big race.

MENU

ENTRÉE

½ DOZ SYDNEY ROCK OYSTERS

A selection of the best available oysters freshly shucked, served with home made cocktail sauce, crackers & fresh lemon

PRAWN COCKTAIL

Queensland king prawns served on a chiffonnade lettuce & home made cocktail sauce

FRESHIES TRIO OF DIPS(V)

Home made beetroot, hummus & tzatziki served with rocket, shaved parmesan & crusty Italian bread

MAINS

SZECHUAN LAMB BACKSTRAP

Served medium rare with jasmine rice & summer vegetables

SOUTH COAST SNAPPER FILLETS

Cooked to perfection in a light Heineken beer batter or grilled with lemon butter, served with chips & salad

VEAL BIANCO

Veal cutlet in a wild mushroom, white wine, brandy & cream sauce, served with potato gratin & summer vegetables

FIELD MUSHROOMS (V)

Stuffed with spinach, ricotta & pine nuts, oven baked & served with kumera chips & tomato & onion jam

DESSERTS

VANILLA BEAN & ORANGE CRÈME BRULEE

Served with home made wafers

LEMON & LIME TART

Served with anglaise vanilla ice cream

KING ISLAND CHEESE PLATE

Enjoy a selection of fine King Island cheeses with quince paste, fresh and dried fruits & assorted crackers