

# Melbourne Cup

## LUNCHEON

at

Bayblu Seafood Restaurant



FROM  
11.30AM

CHAMPAGNE  
AND  
CANAPES ON  
ARRIVAL

LOTS OF  
PRIZES  
TO BE  
WON

THE BIG  
RACE  
LIVE

**SWEEPSTAKES**  
**4 COURSE CHOICE MENU**

**BOOK NOW**  
**9546 5058**

**75**  
**P/P**

# Melbourne Cup

Tuesday 6th November 2018

75  
P/P

## MENU TO START

*Glass of Champagne Accompanied w a Selection of Canapés  
A Selection of Garlic and Herb Breads*

## ENTREES

*Choice of:*

*Homemade Seafood Chowder  
Linguini Pasta Stir Fried w/ Snow Peas, Morton Bay Bugs, Chilli and Olive Oil  
Eight Oysters Natural  
Cyprus Haloumi Cheese Grilled  
Salt and Pepper Baby Calamari  
Tasmanian Smoked Salmon*

## MAIN COURSES

*Choice of:*

*Atlantic Salmon Fillet Grilled w Citrus Butter  
Whiting Fillets Deep-fried in Tempura  
Whole Rainbow Trout Baked w Smoked Salmon and Cream Sauce  
Veal Medallions Topped w/ Lobster, Asparagus, Hollandaise  
Wild Barramundi Fillet Oven Roasted w/ Rocket, Semi Dried Tomatoes  
Breast of Chicken Pan Roasted w/ Cream of Peppercorn  
Silver Dory Fillets Deep Fried in Japanese Breadcrumbs w/ Sweet Chilli*

*All Mains Served w/ Seasonal Vegetables*

## SWEETS

*Choice of*

*Profiteroles w/Belgian Chocolate  
Trio of Gelato  
Cream Caramel  
Fig and Date Pudding  
Homemade Tiramisu  
Baby Pavlova*

*Espresso Coffee, Tea, Liqueur Chocolates and Biscotti*