

Book Now on 95465058 (Limited Capacity)

## Melbourne Cup Menu Tuesday 5<sup>th</sup> November 2024 85 per person

To Start
Glass of Champagne
Canapes

Garlic and Herb Bread

## Entrée

Choice of:

Creamy Mixed Seafood Chowder
Tasmanian Smoked Salmon
Cyprus Haloumi Cheese Grilled
Calamari Rings Deep-Fried
Zucchini Flowers Filled w Ricotta and Spinach Deep-fried
Four Japanese Scallops Seared w Soy, Chilli, Ginger
Salt and Pepper Baby Calamari

## Main

Choice of:

Atlantic Salmon Fillet Grilled w Lime Butter
Veal Medallions w Wood Mushroom Gravy
Wild Barramundi Fillet Topped w Rocket, Semi-dried Tomatoes
Chicken Kiev Roasted w Spinach and Ricotta
Silver Dory Fillet Grilled w Scallops, Citrus Butter
Whole Rainbow Trout Baked w Smoked Salmon, Spinach, Cream

All mains served w seasonal steamed vegetables

Dessert
Choice of:
Profiteroles
Fig and Date Pudding
Trio of Gelato
Baby Pavlova
Cream Bruleè

Espresso Coffee -Tea - Liqueur Chocolates