



Melbourne Cup Lunch
Tuesday, November 5, 2019

MENU

Entrée

*Thai style beef salad,
sesame chilli dressing, crispy shallots*

*Grilled haloumi, baba ganoush,
pink grapefruit, fresh garden mint*

*Citrus vodka infused gravlax,
house brown bread, new potato salad*

Main

*Spring lamb rump, pea panna cotta,
sugar snap purée, lavender mint cream*

*Seared scallops, mango lime salsa,
sweet potato crisps*

*Beetroot goats cheese risotto,
rocket and orange salad*

Dessert

*Tahitian lime and coconut mousse,
baby rum baba*

*Raspberry dark chocolate torte,
raspberry dust*