

# Melbourne Cup Menu

2 course set menu – \$48.0 per head  
Inc. glass of house wine, champagne or local beer

## Mains

Lemon marinated chicken breast  
w/ roasted pumpkin puree, de puy lentil, asparagus & jus

Crispy skinned barramundi  
atop pan-fried kiplers, chorizo, rocket & roasted cherry tomatoes

Dukkah & parsley scented lamb rump  
w/ potato gallet, wilted spinach, green beans & jus

## Dessert

Honey Bavarian cream  
w/ balsamic strawberries

Chocolate & hazelnut ice cream sandwich  
w/ frangelico syrup

Passionfruit meringue sandwich  
layers of passionfruit curd & meringue w/ passionfruit sorbet