



Melbourne Cup Menu 2011

ENTRÉE

Tamarind & Lemongrass Fried Pork Belly

Chili Eggplant Relish & Crispy Lotus Root

Butternut Pumpkin & Tarragon Gnocchi

Parmesan & Almond Crumble

MAIN

Char Grilled 300gm Scotch Fillet

Caramelised Leek & Potato Tart with
Rosemary Veal Jus

Oven Roasted Chicken Breast

Baked Pumpkin Mousse Cake, Wilted Baby Spinach
& Jus

Crispy Skin Atlantic Salmon

Roasted Fennel, Confit Cherry Tomatoes
& Watercress Pesto

DESSERT

Coconut & Lime Panna Cotta

Pineapple & Coriander Relish with Palm Sugar Praline

Tasmanian Brie & Lavosh

Muscateles & Quince Paste

2 Course Menu : \$45 per person

3 Course Menu : \$55 per person