



Melbourne Cup 2018

Entrée

Grilled Asparagus Salad

Spinach & Blue Cheese Dressing

Salmon Gravlax

Mustard Dill Sauce, Avocado mousse & Salt Flake Lavosh

Chicken & Pancetta Roulade

Celeriac Mash, Crispy Onions & Mushroom Veloute

Main

Pan Fried Gnocchi

Artichokes, Mushrooms, Red onions, Basil Pesto Cream & Fried Shallots

Oven Roasted Atlantic Salmon Fillet

Rosemary Fried Potatoes, Rocket, Watercress, Fennel & Pear Salad with Salted Caper Sauce

Char Grilled Porterhouse Steak

Baby Carrots, Sugar Snap Peas, Parsnip Puree & Garlic Rosemary Jus

Dessert

Zesty Lime Mousse

Lemon Curd & Coconut Biscuit Crumble

Strawberry Short Breads

Sweet Crème Fraiche & Fresh Mint

Artisan Cheese Plate

Membrillo, Dried Nuts, Lavosh & Pear

Main & Dessert: \$48.00 per person

3 Course: \$58.00 per person

includes Glass of The Lane 'Lois' Blanc de Blanc Sparkling or Rosé on arrival

** 4 HUGE SCREENS **

** PRIZES FOR BEST DRESSED AND BEST HAT * SWEEPSTAKES **