

# MELBOURNE CUP

TUE 5 NOV FROM 12PM

## MENU

### 3 COURSE LUNCH | \$75 P/PERSON

Includes complimentary glass of Bubbles our House White Sangria

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#### ENTREE – CHOOSE ONE

##### ARANCINI BALLS (GF, V)

Chef Sonia's creation with mozzarella and piquillo pepper stuffing topped with capsicum jam

##### PERUVIAN FISH CEVICHE (GF)

Traditional fish slices marinated in citrus juices and chili, with red onion and peppers accompanied by sliced plantain and avocado

##### CHORIZO, HALOUMI & PINEAPPLE DELIGHT (GF)

A lovely grilled combination of sweetness, saltiness and spicy flavours on a plate drizzle with chimichurri

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#### MAIN – CHOOSE ONE

##### RAINBOW TROUT (GF)

Pan-fried Rainbow trout fillet covered in a rich almond sauce. Served with coriander rice and grilled vegetables

##### CHICKEN BREAST (GF)

Fillet in a traditional Peruvian walnut and yellow chili sauce, olives, and feta. Accompanied with potato and spinach gnocchi

##### SEAFOOD RICE (GF)

Seasoned Caribbean-style rice mixed with calamari, prawns, fish and crispy julienne vegetables, with a touch of soy sauce and sesame oil

##### PORK BELLY (GF)

The crispness of Pork Belly on a creamy mash potato, homemade apple chutney, served with spinach, pumpkin, and feta

##### SWEET POTATO GNOCHI (GF, V)

Chef Sonia's special recipe! Rich and tasty gnocchi in burnt butter and ginger sauce topped with rocket, feta and almonds

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#### DESSERT – CHOOSE ONE

Chocolate and Espresso Cake (GF)

Lemon Tart with Berry Coulis

Eton Mess (GF) - A Mixture of Strawberries, Meringue and Cream

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**BIG SCREENS TO WATCH EVERY RACE  
SWEEPSTAKES  
BEST DRESS & BEST HAT PRIZES  
LUCKY DOOR PRIZES**

