

Tuesday 3rd November

Melbourne Cup Luncheon 09

\$45 PER HEAD
Alternate Drop

Entree

Chilled BBQ Lamb & Cucumber Salad
served w Spiced Cilantro & Ginger Sauce

Mousseline of Seafood Terrine
served w Baby Beets, Fennel, Caperberries & Salsa Verde

Main

Char Grilled Wild Caught Nth Qld Barramundi
served w Saffron Risotto & a Lemon Caper Beurre Blanc.

Prosciutto Wrapped Organic Spatchcock
served w Parmesan Crumbed Asparagus & Potato Gallette



Be part of the cup day atmosphere!

Big Screens, Sweepstakes and Live Music after 4pm

Bookings are essential. Please call 07 3832 9099