



# MELBOURNE CUP DAY LUNCHEON



\$40 Members / \$45 Non Members

Includes a glass of champagne on arrival

## MENU

### Entrée

#### Your choice of

- **Seared pepper crusted medium rare tuna**  
with softly boiled egg, shaved parmesan rocket salad and olive oil with balsamic vinaigrette.
- **Roasted duck in rice paper roll**  
with cucumber, shallot, rice noodles and crushed nut hoi-sin dipping sauce.
- **Stir- fried squid and prawns**  
with chilli, ginger garlic sauce and vegetable tempura.

### Mains

#### Your choice of

- **Rump Steak**  
with caramelized red onion, English spinach and grilled chorizo served with mash potato and béarnaise sauce.
- **Pan-fried ocean perch fillet**  
with asparagus, baby prawns, scallops in a shellfish sauce with roast potatoes .
- **Macadamia crusted lamb cutlets**  
with wild mushrooms, vegetable ragu, crispy bacon. Served with crushed potato, green peas and rosemary red wine jus.

### Desserts

#### Your choice of

##### Panna Cotta

with mixed fruit compote and ice cream.

##### Lemon Tart

with mixed berries sauce, ice cream and cream.

##### Tiramisu

with cream anglaise sauce, ice cream and strawberries.



**PAYMENT IS REQUIRED UPON BOOKING.**

Please note normal menu will not be available on the day

