

MELBOURNE CUP

Set menu

ALTERNATE DROP MAIN & DESSERT

ENTRÉE

Fresh pacific plate oysters on arrival with lemon granita

Antipasto platter to share:

A selection of cured meats, cheese, marinated vegetables and dips served with grilled ciabatta and grissini sticks

MAIN

Crisp skinned Atlantic Salmon served with fresh asparagus, crushed Kipfler potatoes and citrus butter sauce

OR

Char-grilled Eye fillet Steak served Medium with potato gratin, pumpkin puree, sautéed green beans and cabernet Jus

DESSERT

Lemon curd tart served with mixed berry compote and Chantilly cream

OR

Individual tiramisu served in a glass with Almond biscotti

Vegetarian option available on request

WATERLOO