

Melbourne Cup

Tuesday 1st November 2016

1st Course

Garlic & Herb Marinated Beef Tenderloin

Served with pan-seared polenta, mediterranean vegetables, shaved parmesan, rocket pesto.

2nd Course

Salmon, Camembert & Asparagus Croissant

Served with roasted red capsicum coulis, pine nut, tomato and rocket salad.

3rd Course

Sage & Feta Cheese Crusted Chicken Supreme

Braised onion pomes dauphinoise, almond broccolini,
sweet & sour cherry compote.
Port wine jus.

4th Course

White Chocolate Baked Cheese Cake

Served with strawberry compote.

Each course will have an accompanying wine.
Details of these wines will be added once matched.

\$130pp

Includes meals and accompanying wines.