



# Melbourne Cup Luncheon

**\$35**  
PER HEAD

3 COURSE SET MENU  
+ GLASS OF BUBBLES  
+ SWEEPS  
+ PRIZES  
THE BEST DRESSED FEMALE, MALE & BEST HAT



TUESDAY 7TH NOV 2017

## STARTERS

Dukkah *Crusty bread, sticky balsamic and olive oil*

## MAIN

Sous Vide Chicken - *Crispy skin chicken breast served with roast potatoes, seasonal vegetables finished with a creamy mushroom sauce*

Salmon Benedict - *Pan-fried Atlantic salmon fillet on a bed of baby spinach, chat potatoes and sautéed snow peas, topped with a poached egg and dressed with a hollandaise sauce*

Moroccan Lamb Shank - *Slow cooked spring lamb shank in Moroccan herbs and spices, served with cous cous and sautéed greens*

Duck Ravioli Zingarella - *Duck filled ravioli tossed through pan fried black tiger prawns with roasted capsicum, Spanish onion, broccoli in a creamy honey sauce with a hint of chilli*

## DESSERT - CHOICE OF

Vanilla Bean Panna Cotta - *Served with berry compote* OR

Banana Caramel Pie - *An Individual slice of banana caramel pie served with fresh strawberries*



LIMITED SEATS BOOK NOW (08) 8346 2838



**TAVERN**  
**540**

\*TERMS AND CONDITIONS APPLY. DEPOSITS ARE REQUIRED