



# MELBOURNE CUP LUNCH MENU

GLASS OF PROSECCO OR BEER ON ARRIVAL

## - ENTREE -

PORK BELLY TWICE COOKED WITH SAUTÉED BEETROOT AND RED CABBAGE

AND

HARVEY BAY SCALLOPS GRILLED WITH A TRUFFLED CAULIFLOWER PUREE

## - MAIN -

250G SCOTCH FILLET WITH A CANNELLINI BEAN SALAD,  
WHOLE FIELD MUSHROOM AND SLOW ROASTED ROMA TOMATOES

OR

ATLANTIC SALMON WITH A RUSSIAN SALAD OF LEG HAM PIECES, POTATO, CARROT,  
PICKLES AND SPRING PEAS, WITH A MAYONNAISE DRESSING

OR

ARBORIO RICE WITH SPRING ONION, BROCCOLI, BABY SPINACH AND KALE PESTO

## - DESSERT -

BLUEBERRY PANNA COTTA

