



TUES
7TH
NOV

Melbourne Cup

LUNCHEON

ENTREE

Oriental style capsicum mousse, served with a refreshing cous cous salad, Persian feta and matching fruits (V)

Japanese inspired crumbed scallops served with asian slaw, rice noodles, sweet pickled ginger and a lemon, wasabi infused Japanese dressing

MAINS

Smoky Chicken Supreme

Oven roasted, served with seeded mustard mash, springtime vegetables and a matching sauce

Australian Lamb (cooked medium)

Marinated and coated with fresh herbs and spices served with fresh vegetables and lightly roasted potato gnocchi with a balsamic and shiraz berry glaze

Reef Fish Asian Infusion (GF)

Coral trout fillet lightly marinated in lime, ginger and coriander, oven finished, set on steamed Jasmine rice and fresh vegetables in a mild yellow Thai coconut curry sauce with crispy noodles

DESSERT

Fusion of swiss chocolate, coffee and Australian springtime fruits and flavours