



# Melbourne cup

## ENTREE

CREAM OF ROAST PUMPKIN AND CUMIN SOUP  
with crusty garlic crouton

ARRANCINI TRIO  
mushroom and truffle oil, seafood and lemon, corn and fresh herb.

THAI BEEF SALAD  
tender strips of marinated beef on mixed salad with Asian infused dressing.

## MAIN

CHICKEN BALLANTINE  
chicken breast filled with apricot brie and baby spinach wrapped in prosciutto  
served on creamy mash drizzled with basil pesto cream sauce.

NORWEST SNAPPER  
simply grilled on a sweet potato crush topped with a mango charred corn  
tomato and coriander salsa

PORK FILLET MIGNON  
tender pork wrapped in bacon grilled and served with dauphinoise potato  
carrot batters and green beans topped with a creamy mushroom sauce

## DESSERT

LEMON MERINGUE TART  
served with chantilly cream

STRAWBERRY PANNACOTTA  
with chocolate cream and chocolate crumb

TRIO OF CHEESES  
with fresh fruit quince paste and lavosh

**3 Courses \$40**

