

# Melbourne Cup 2020 Lunch Menu

Tuesday 3<sup>rd</sup> November

## Entrée

(Served Alternatively)

### Grilled Haloumi (V)

Served with pickled grapes, crushed walnuts, fresh oregano and finished with lemon dressing

### Kangaroo prosciutto & goats cheese salad

Served with heirloom tomato, pickled beets, Dutch carrot, olive oil and salsa verde

## Main

(Served Alternatively)

### Lamp Rump

Served medium on a carrot puree with sautéed green beans and finished with a grilled porcini mushroom and red wine jus

### Lemon and herb snapper cartoccio (en pappillote)

Fresh snapper fillet enveloped in a light and flaky filo pastry with fresh lemon, dill and onions served with crispy kipfler potatoes and asparagus spears

# Melbourne Cup 2020 Vegetarian Lunch Menu

Tuesday 3<sup>rd</sup> November

## Entrée

Grilled Haloumi (V)

Served with pickled grapes, crushed walnuts, fresh oregano and finished with lemon dressing

## Main

Vegetarian Lasagne (V)

Topped with Napoli sauce and shaved pecorino, served with a side salad