



Melbourne Cup Lunch

3rd November, 09

From midday

Glass of Moet and Chandon on arrival

Warm Poolish bread rolls - selection of butters

Scampi cerviche with green gazpacho vinaigrette

New season asparagus tart with shaved pecorino

Pan fried scallops and crisp pork belly with tarragon butter sauce

Grilled hapuku fillet on "petits pois a la francaise" with smoky pancetta

Corn fed chicken breast with mushrooms "a la grecque" and rocket pistou

Char-grilled beef fillet with blue cheese gnocchi and sautéed silver beet

Passionfruit pavlova with raspberry sorbet

Cheese plate

Espresso coffee or tea selection