



MELBOURNE CUP LUNCHEON MENU

3-COURSE MENU | \$80

WITH \$20 DONATED DIRECTLY TO BEYOND THE RAINBOW

ENTREE

Prosciutto Bruschetta

Served with caramelised onion & aged balsamic glaze

Smoked Ocean Trout

On puff pastry with crème fraîche & dill

MAIN

Beef Cheek

Served with sweet potato gnocchi

Portuguese BBQ Chicken

Served with herb yoghurt dressing on a rocket & dukkah salad

PALATE CLEANSER

Malibu, Coconut, Pineapple & Mint Granita

CHEESE BOARD

King Island Roaring Forties Blue cheese

South Cape Camembert

Ashgrove Smoked Red Leicester cheese

Served with quince paste, crackers & dates