



MELBOURNE CUP LUNCHEON MENU

3-COURSE MENU | \$80

WITH \$20 DONATED DIRECTLY TO BEYOND THE RAINBOW

ENTREE

Prosciutto Bruschetta (LFO)

Served with caramelised onion & aged balsamic glaze

Smoked Ocean Trout

On puff pastry with crème fraîche & dill

MAIN

Beef Cheek (GF)(DF)

Served with sweet potato gnocchi

Portuguese BBQ Chicken (GF)

Served with herb yoghurt dressing on a rocket & dukkah salad

PALATE CLEANSER

Malibu, Coconut, Pineapple & Mint Granita (GF)(LF)(V)

CHEESE BOARD

King Island Roaring Forties Blue cheese (V)

South Cape Camembert

Ashgrove Smoked Red Leicester cheese

Served with quince paste, crackers & dates