

MELBOURNE CUP 2017 \$115 per person

Louis Roederer Brut Premier on arrival

Entree

Berkshire Prosciutto, 24 month cured, shaved and served with a pedro ximenez vinaigrette, caper berries, roquette, pickled shallots and parmesan wafers.

Or

Smoked Tasmanian King Salmon, served with a warm dill bellini, roquette leaves, lemon scented sour cream, salmon caviar and a citrus dressing.

Or

Sea Salt Calamari, Shallow fried Rottnest calamari dusted in semolina & sea salt, served with roquette, roasted red peppers, pepitas, basil and orange balsamic dressing.

Or

King Prawns, Grilled and served on spiced peach chutney with fresh herbs, lime and extra virgin olive oil.

Or

Saffron & Sweet Pea Risotto, Jamon Serrano Ham served with a saffron & Sweet Pea risotto with aged parmesan, fresh lemon and extra virgin olive oil.

Main

Red Emperor, served simply grilled and served with parmesan crumbed asparagus & chive butter sauce.

Or

Wild Mushroom, truffle Pasta, Handmade linguini tossed with lightly sautéed wild mushrooms, wilted spinach, Italian herbs, fresh lemon, truffle extra virgin olive oil and aged parmesan.

Or

Mount Barker Free Range Chicken Breast, Prosciutto wrapped, oven roasted, served with baby broccolini, balsamic roasted beetroot relish & cabernet jus.

Or

Amelia Park Lamb, Oven roasted and served pink with a chermoula brioche crust, served with white bean cassoulet and a pinot jus.

Or

Prime Fillet of Beef, Char grilled and served with salsa verde, heirloom tomato & caramelized onion relish, thyme butter and pinot jus.

Pumpkin Salad Honey Roasted Pumpkin and Cherry Tomato Salad with Rocket, Shaved Parmesan, Poppy Seed Dressing.

Dessert

Caramel Decadence, Silky smooth caramel mousse layered with pistachio brownie and rich salted Belgian chocolate ganache, served with caramel sauce, pecan praline, butterscotch gelato and double cream

Or

Apple and Cinnamon Pannacotta, Pink lady apple and cinnamon spiced Pannacotta served with Rhubarb & raspberry compote, and honey macadamia crumble.

Or

Chocolate Cashew Brittle Tart, Toasted Cashew Brittle and couverture tart served with double cream and dark chocolate sauce.

Or

Butterscotch & Popcorn Bruleé, Traditional Vanilla Crème Bruleé infused with flavours of butterscotch popcorn, served candied kettle corn and sweet micro herb.

Or

Zafferano Tiramisu, Coffee flavoured sponge fingers with fresh mascarpone, rum soaked fudge brownie and cocoa dusting.