



# Melbourne Cup Menu

## ENTRÉE

*Choice of*

*Baked Scallops*

*baked with pistachio nuts and garlic infused butter*

*Crispy Pork Belly*

*with truffle cauliflower coulis and pickled Granny Smiths*

*Spinach & Parmigiano Ravioli*

*with sage burnt butter and feta crumble*

## MAINS

*Choice of*

*Charred French Lamb Cutlets*

*with roasted seasoned vegetables, confit garlic,*

*turnip puree and red wine jus*

*Grilled Rankin Cod*

*served with sweet potato mash, broccolini, harissa aioli*

*and glazed vine cherry tomatoes*

*Pumpkin Risotto*

*with creamy danish feta and green peas*

