

# Melbourne Cup 2019



**Tuesday November 05th**

**\$79pp**

**3-Courses + Jansz or Furphys on arrival**

**Sweepstakes; Big Screen TVs**

**Prizes for Best Tie and Lady's Hat**

## ENTREE

**Burnt Miso Quail**

pomegranate, walnuts, spinach, feta

**Yellowfin Tuna Sashimi**

cucumber, daikon, ginger ponzu

**Classic Prawn Cocktail**

little gem lettuce, Marie Rose sauce

**Tempura Zucchini Flowers**

chermoula chickpea salad, tomato, mint, cumin yoghurt

## MAIN

**Atlantic Salmon**

roasted fennel, orange, raisins, pine nuts, flat-leaf parsley

**Crispy Skinned Confit Duck Leg**

truffled mash, braised red cabbage, baby carrots, pancetta

**Eggplant Parmigiana**

buffalo mozzarella, rocket, shaved parmesan

**Eye Fillet**

hand-cut fat chips, english spinach, grilled field mushrooms, shiraz jus

## DESSERT

**Dark Chocolate, Hazelnut and Caramel Tart**

espresso ice cream, Frangelico

**Salted Caramel Semi-fredo**

caramelised figs, brandysnap tuile

**Cheeseboard with Lavosh, Quince Paste, Figs, Candied Walnuts**

La Buche d'Affinois; Vintage Woombye Cheddar