

Melhourne Cup Lunch \$35 per person

DRINK ON ARRIVAL

Glass of Grant Burge Petite Bubbles, Lemon Lime & Bitters, Soft drink or Juice

APPETISER

Chef Jason's Homemade rustic herb and bacon roll served with whipped garlic butter

MAIN (Choose 1)

All served with a house tossed salad and layonnaise potato

Crispy Skin Salmon topped with asparagus, prawns and hollandaise sauce

Chicken Supreme topped with fried pancetta, sundried tomatoes, Tuscan Napoli and shaved parmesan

Rib Fillet Chasseur, grilled and oven baked in its own juices and topped with creamy mushroom sauce

ADD DESSERT WITH COFFEE OR TEA FOR \$5

Passionfruit Cheesecake served with cream and passionfruit coulis or

Caramel Swirl Cheesecake served with cream and salted caramel sauce