



# MELBOURNE CUP 2010

## ENTREE'

### Shared Anti Pasto Platter

pickled octopus & mussels, marinated mushrooms, grissini sticks, olives, stuffed pepper dews, Szechwan peppered beef fillet with beetroot relish and crumbed camembert

## MAIN COURSE

### Roast Fillet of Beef

rolled in herbs & wrapped in prosciutto, with sautéed potatoes and a sticky port glaze

### Panfried Mulloway

on asparagus & leek frittata with tomato salsa and crème fraiche

### Chicken Maryland

filled with pistachio, orange & basil and served with baby carrots and beets with sage butter

## DESSERT

Chocolate & Almond Filled Peaches  
with double cream

Lime Cheesecake  
with candied lime and pineapple liqueur sauce

**\$50 menu**

**Enjoy complimentary champagne on arrival,  
sweeps, door prize, novelties & more!**

**Giddy Up! Book now!**