



MELBOURNE CUP

Luncheon

Menu

ENTREE

- Prawn Parade – Tiger prawns, cos lettuce, avocado & cocktail sauce
(GF/DF/NUT FREE)
- Garden Gallop – Grilled asparagus, beetroot carapaccio on a rocket & walnut salad w'
chickpea butter
(VEGETARIAN/GF/DF/VEGAN)
- Truffle Triumph – Truffle mousse w' golden bread tulie
(DF/VEGETARIAN)
- Prime Pea – Seared wagu beef, caramelised pickled onion, roasted artichoke & pea puree
GF/DF/NUT FREE)

MAIN

- Scarlet Emperor – Grilled red emperor, grilled asparagus & roasted cherry tomatoes w' a
baby caper beurre blanc sauce
GF/NUT FREE
- Rosemary Reign – Lamb rack served w' potato mille-feuille, broccolini & rosemary red wine jus
(GF/DF/NUT FREE)
- Champagne & Thyme – Lemon thyme chicken served with chat potatoes, green beans &
champagne cream sauce
(GF/NUT FREE)
- Italian Crown - Italian cauliflower steak topped with napoli & mozzarella cheese served with
rocket & pumpkin salad
(VEGETARIAN/GF/DF AVAILABLE/VEGAN AVAILABLE)

SCAN NOW!



The CLUBHOUSE