



Tuesday 6th November 2018

11.30am - 3pm

# Melbourne Cup

## LUNCH MENU



### ARRIVAL

*Canape + Glass of Prosecco*

Mixed warm olives, olive tapenade and fresh home baked bread

*Guests to choose from each course below*

### ENTRÉE

*Capraccio Di Salmone Agli Agrumi e Limoncello [GF]*

Citrus and limoncello infused salmon gravlax, fresh orange, fennel and cucumber salad

*Torre Di Vegetali [VEG]*

Mixed vegetable, bocconcini and basil tower with balsamic reduction

*Calamari Ripeni [DF]*

Fresh local squid filled with herbs and prawns cooked in a tomato, basil and garlic broth

### MAIN

*Tortelloni Con Crema Di Zucchine, Piselli e Gorgonzola [VEG]*

Spinach and ricotta tortelloni in cream of zucchini, baby peas and gorgonzola sauce

*Galletto Arrosto [GF]*

Whole marinated spatchcock pan seared to a crisp finished in the oven served with thyme jus

*Gamberoni Alla Sambuca [GF]*

Large king prawn cooked in sambuca, garlic cream sauce

### DESSERT

*Semifreddo Al Pistaccio e Cioccolato*

Pistachio and dark chocolate semifreddo served with raspberry coulis

*Cuore Di Cioccolato*

Dark chocolate fondant served warm with fresh whipped cream

*Sorbetti Del Giorno [VEG, GF, DF]*

Inquire what are the flavours of the day