



MELBOURNE CUP MENU 2024

HISTORIC BALLROOM

Tuesday, 5 November 2024

11am - 2pm

\$135 per person

LIVE ENTERTAINMENT

ON ARRIVAL

Chandon NV Brut Sparkling

THREE HOURS PREMIUM BEVERAGE PACKAGE

Yarra Burn Prosecco

Grant Burge Benchmark Sauvignon Blanc

Grant Burge Benchmark Merlot

Grant Burge Benchmark Chardonnay

Grant Burge Benchmark Shiraz

Draught beers, Juices, Soft drinks

ASSORTED BREAD BASKET

ENTRÉE

Dill Marinated Poached Prawns (gf,df)

passion fruit jelly, salmon fish roe, fennel pickle

PALATE CLEANSER

Mango Sorbet (gf,df)

FIRST COURSE

Pan Fried Barramundi

butternut pumpkin puree, herb and cheese potato croquette, capers beurre blanc

SECOND COURSE

Stuffed Lamb Loin (gf,df)

wild mushroom and herb parsnip puree, pommes boulangère, asparagus, cherry tomato confit

DESSERT

Strawberry Mousse Tart

lime mascarpone cream, caramelised wild berries

Fresh brewed coffee and tea stations

Vegetarian or special dietary requirements on request at time of booking

