



# Melbourne

# CUP

**\$75**  
per person

TUE 2 NOVEMBER

## Lunch Menu

### On Arrival

Searred shark bay scallop, cauliflower silk, quinoa (gf)  
Poached chicken, coriander, coconut, waffle (df)  
Dukkah spiced lamb back strap, labneh, encrute  
Panko crumbed prawn, Marie rose sauce (df)  
Mushroom and spinach quiche (v)

### Entree

Prosciutto, chargrilled chorizo, marinated Fremantle octopus, olives, char roasted vegetables,  
lavouche & grissini

### Choice Main

Fillet of beef, beef cheek croquette, gratin potato, broccolini, blistered cherry tomato,  
red wine jus (gf)

OR

Pan seared gold band snapper, poached leek, baby zucchini, and mussel cream sauce.

Gourmet green salad, avocado, rustic croutons, French dressing (v)

### Dessert

Selection of Tiramisu shot glasses | glazed fruit tartlets | opera slice | lemon curd tart Italian  
meringue | chocolate delice | pistachio cannoli

Percolated coffee and selection of tea