

FRENCH MELBOURNE CUP LUNCH

Tuesday, 6th November 2018 from 12pm

Watch the action on the big screen - Prizes for Best Dressed – Best Hats
Sweeps - Raffle Prizes - Espresso Martini after the Race

MENU

Première Assiette - choice of

Moreton Bay bug "Parisienne", new season mango, lemon puree & tomato dressing

"Paté en croute"

Guinea-fowl & duck foie gras in pastry, apple & pomegranate

Famous sand crab lasagne with a creamy crustacean sauce

White asparagus salad, carrot purée, the "fried egg" & truffled goat's curd (V)

Deuxième Assiette choice

"Chicken & Champagne"

Inglewood farm free range chicken & Champagne, truffled potato gnocchi, fava & beanettes

Black Angus beef tenderloin, pomme mousseline, mushroom ragout, asparagus & red wine Borderlaise sauce

North Queensland wild barramundi & chipirons squid "Bouillabaisse", pain grillé & saffron aioli

Famous sand crab lasagne with a creamy crustacean sauce

Truffled potato gnocchi, broccolini, beanettes, fava & parsley butter sauce (V)

Troisième Assiette choice of

"Dame Melba" Spring fruit & Champagne sabayon, leatherwood honey ice cream

Jivara chocolate "Armagnac" & salted caramel tart, hazelnut ice cream

Crème brûlée with Tahaa vanilla bean, cassonade crispy pastry

Two French farmhouse cheeses, William pear & Sauternes, baguette & lavosh

The 3 course Melbourne Cup menu 80.0

The 3 course Menu, a glass French Champagne & matching Wines 140.0

Espresso Martini after the Race

Menu subject to market availability | Full payment required by time of reservation