



# MELBOURNE CUP LUNCH

TUESDAY, 5TH NOVEMBER 2019

from 11.30am till late

Watch the action on the big screen  
Prizes for Best Dressed Ladies & Gents, Best hat, Sweeps, Raffle Prizes  
Celebrate your win with an Espresso Martini after the Race

## MENU

Baguette & Lutece truffle butter

### **Première Assiette - choice of**

Ora King salmon house cured with finger lime & Sauternes, potato crepes

"Saucisson Lyonnais", veal & pork sausage with the black truffle in brioche, Port sauce

Famous sandcrab lasagne with a creamy crustacean sauce

Raw & cooked asparagus salad « Comme Caesar Ritz», the "fried egg" & truffled burrata (V)

### **Deuxième Assiette choice**

"Chicken & Champagne" - Inglewood farm free range chicken & Champagne, fava, button & beanettes

Angus beef tenderloin, ceps mushroom crust, potato mousseline, asparagus & Bordelaise red wine sauce

New season wild barramundi on low temperature, basil polenta chips, "piperade" red peppers butter sauce

Famous's sandcrab lasagne with a creamy crustacean sauce

Crispy zucchini flowers stuffed with risotto, beanettes & fava & piperade butter sauce (V)

### **Troisième Assiette choice of**

Rum baba, Bethonga pineapple poached & coconut ice cream

Gianduja chocolate tart souffle, salted caramel sauce, vanilla bean 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 85.0**

**The 3 course Melbourne Cup Menu, a glass Champagne on arrival & matching Wines 135.0**

**Complementary Espresso Martini after the Race**

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