



# MELBOURNE CUP

Lunch

TUE 05 NOV  
FROM 12PM

Menu

Includes a flute of The Lane Lois Sparkling on arrival

## SHARED STARTER FOR TABLE

Dips with local marinated olives with house-made focaccia bread

## MAINS

Choice of:

### PAN FRIED CHICKEN BREAST (GF)

Pancetta, cauliflower puree, roasted chat potatoes, cherry tomatoes, broccolini & jus

### 250GM PORTERHOUSE (GF)

buttery mash, sauteed greens, porcini butter & jus

### CRISPY SKIN ATLANTIC SALMON (GF)

hummus, quinoa tabouleh, fried chickpeas, pomegranate & sumac dressing

\*VEGETARIAN AVAILABLE ON REQUEST

## SHARED DESSERT

Selection of Chef's sweet treats for the table

