



MELBOURNE

TUESDAY NOV 3
DOORS OPEN 12PM

Cup Day

3 COURSE SET MENU \$70PP + BF

ENTRÉE

PEKING DUCK PIE

TENDER HOISIN ROASTED DUCK, SPRING ONION, CHAR SUI SAUCE

MAIN

Choice of:

250G STONE AXE WAGYU EYE OF RUMP

HERB & CARAMELISED ONION MASHED POTATOES, WILTED BABY SPINACH,
CAFÉ DE PARIS BUTTER, PORT JUS

or

CHICKEN SUPRÊME

PAN FRIED CHICKEN BREAST, HASSLE BACK POTATOES, BROCCOLINI WITH
CREAMY MUSHROOM & BRANDY SAUCE

DESSERT

KULFI PANNA COTTA

CARDAMOM & SAFFRON PANNA COTTA, MANGO COULIS & ALMOND BREAD

THE LANE VINEYARD.

Note: Dietary requests (such as vegan/vegetarian/gluten free) can be catered for - please advise our team when booking.

For bookings visit peninsulahotelmotel.com.au & click on the store button. Note all bookings are non-refundable. For more info contact the hotel on 82481171 or email reception@peninsulahotelmotel.com.au.

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