

# MELBOURNE CUP

TUESDAY NOV 3RD 2020

**\$65** PP

WITH A GLASS OF CURRENCY CREEK SPARKLING  
ON ARRIVAL

ADD A 3 HOUR SPARKLING, WINE  
AND BEER PACKAGE

**\$30** PP

## ANTIPASTO PLATTERS

CURED MEATS, MARINATED EGGPLANT, ZUCCHINI + CAPSICUM, MARINATED  
FETTA, PUMPKIN + CASHEW DIP. BEETROOT ARANCINI, TURKISH BREAD

## CHOICE OF MAIN

RED WINE + MUSHROOM PIE ON CREAMY MASH POTATO WITH CRISPY  
PANCETTA AND SUGAR SNAP PEAS

SPINACH + RICOTTA RAVIOLI WITH ROAST MUSHROOMS, CREAMY TRUFFLE  
SAUCE, FRIED SAGE AND ROAST PINE NUTS (V)

CRISPY SKIN SALMON WITH SPINACH + PEA RISOTTO, CONFIT CHERRY  
TOMATO, CHARRED BLOOD ORANGE SALAD

200G EYE FILLET WITH PANCETTA + CAULIFLOWER GRATIN, SILVERBEET,  
BALSAMIC BABY CARROTS, PEPPERCORN JUS

## DESSERT PLATTERS

MIXED MACARONS, STRAWBERRY RICOTTA CANNOLI, CHOCOLATE  
FONDANT, ESPRESSO PANACOTTA

BELAIR HOTEL