

MELBOURNE CUP

TUESDAY 2ND NOVEMBER 2021

\$65pp

Complimentary glass of sparkling wine on arrival

ADD A 3 HOUR SPARKLING, WINE AND BEER PACKAGE FOR
\$30PP

ANTIPASTO PLATTER

CURED MEATS, MARINATED MEDITERRANEAN VEGETABLES,
MARINATED FETA, OLIVES, TURKISH BREAD,
PANCETTA + SCAMORZA ARANCINI, NATURAL OYSTER

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CHOICE OF MAIN

BASIL + RICOTTA GNUDI (V)

ROAST PUMPKIN, SAGE, PINE NUTS, CHEVRE

SLOW COOKED CONFIT DUCK LEG (GF)

FARRO, GREEN TOMATO, ROMANESCO, ROAST BABY CARROTS,
BALSAMIC CHERRY GLAZE

PAN FRIED SALMON (GF)

WHITE BEAN, CURRENT + ALMOND SALAD,
BROADBEAN + GOAT CURD PUREE,
ZUCCHINI FLOWER FRITTI

250G EYE FILLET

SAFFRON FONDANT POTATO, CHARGRILLED ASPARAGUS,
SMOKEY TOMATO RELISH

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SHARED DESSERT

GOLDEN GAYTIME SEMIFREDDO

CHOCOLATE MACAROON

STRAWBERRY CANNOLI

BELAIR HOTEL