

BELAIR  THE LANE VINEYARD.

MELBOURNE CUP

SET MENU

Shared Grazing Platter

Provolone, roast pumpkin goats curd with smoked pepitas,
sundried tomato + parmesan arancini, warm marinated South Australian olives,
spiced pickled cucumber, freshly baked focaccia, garlic pita ^{GFO V}

Choice of Main

300g Black Angus striploin, crispy potato galette, asparagus,
tarragon butter, red wine jus ^{GF}

Pan fried Australian barramundi, garlic potato purée,
roast capsicum + artichoke salad, mint salsa verde ^{GF}

Pancetta wrapped chicken breast, sage + lemon, caramelised pumpkin,
rocket, vine ripened cherry tomatoes ^{GF}

Choice of Dessert

Espresso panna cotta, sambuca syrup, dark chocolate soil, biscotti ^{GFO, V}

Beetroot + chocolate brownie, burnt orange syrup, mascarpone ^V

any dietaries can be catered for with notice

Add *The Lane* Drinks Package - \$45pp*

Blanc de Blancs | Pinot Gris | Rosé | Shiraz
Hahn SuperDry | Hahn SuperDry 3.5% | Post Mix

*drinks package applies to whole table