

# Melbourne Cup 1st November 2016

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**\$80pp**

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## **STARTERS (to share)**

*Mixture of focaccia - garlic, tomato, capsicum and mushroom*

## **ENTREES (choice of one)**

### **Ostriche**

*½ doz oysters natural served with eschallot vinegar*

### **Lasagna di casa con wagyu**

*Home-made pasta rolled lasagna, wagyu mince, mozzarella, parmigiano and creamy béchamel*

### **Pepperoni Ripieni**

*Oven-baked red capsicum filled with chicken mince and a light tomato sugo*

### **Beetroot salad**

*Roast baby beetroot mixed with gorgonzola mousse, puffed wild rice, pickled onion and mozzarella buffala*

## **MAIN COURSE (choice of one)**

### **Dentice con puré**

*Snapper fillet served on a caramalised eschallot purée with cannellini beans, artichokes, anchovies, lemon zest and chilli*

### **Pollo ai gamberi**

*Crispy skin chicken breast, with grilled Australian king prawns served with sautéed spinach, soft polenta, asparagus and brandy sauce*

### **Costata di manzo**

*Char-grilled 300g Angus-cross-British scotch fillet with silverbeet, baby capsicum, served on a carrot puree*

### **Risotto con zucca**

*Pumpkin risotto with caramelised pumpkin and sage topped with goats cheese mousse*

## **DESSERT (choice of one)**

### **Cheese platter for 2 people (to share)**

*Served with muscatel grapes, pear, walnuts quince pasta, abbamelle and olive lavosh*

*- Verde capra (soft) - blue cheese made with goats milk*

*- Truffle pecorino (hard) - sheep milk cheese infused with truffle*

*- Testun di barolo (semi hard) - cow and sheep's milk cheese pressed with nebbiolo grapes*

### **Crema di caramello**

*Grand marnier crème caramel served with almond biscotti*

### **Panna cotta con frutti di bosco**

*Homemade panna cotta mixed with seasonal berries served with a granola of macadamia, toasted coconut and honey oats and vanilla icecream*