

# MELBOURNE CUP

## ENTRÉE

### PORCHETTA

SERVED WITH SWEET POTATO PUREE,  
RED WINE JUS & BABY HERBS

### LOBSTER RAVIOLI

TOSSED IN A LIGHT CREAMY WHITE SAUCE  
& FRESHLY GRATED PARMESAN CHEESE

### HONEY CHILLI CAULIFLOWER

POPCORN CAULIFLOWER DRESSED WITH  
HONEY & CHILLI SAUCE WITH SESAME SEED

## MAIN

### GRILLED FILLET MIGNON (250 GM)

WITH CHIMICHURRI SAUCE, CREAMY MASH  
POTATO & CHARRED BROCCOLINI

### PAN FRIED BARRAMUNDI FILLET

WITH ROASTED FENNEL, CHERRY TOMATO,  
SAUTÉED GREEN BEANS & ROMESCO SAUCE

### RISOTTO WITH GREENS

WILD MUSHROOM, GREEN BEANS, PEA PUREE  
& TRUFFLE OIL

## DESSERT

### LEMON MERINGUE TART

WITH DOUBLE CREAM & FRESH BERRIES

### HOMEMADE CANNOLI

FILLED WITH VANILLA CUSTARD SERVED WITH  
SALTED CARAMEL SAUCE & PISTACHIO GELATO

