



\$90

2009 Melbourne Cup Luncheon

French Verve Champagne from 11am to noon

Entrée

Asian Taste Plate

Vietnamese rice paper rolls, Tataki beef salad and California sushi

Main course

Seafood Strudel

Kailis fresh seafood wrapped in filo pastry
with a champagne and saffron cream sauce

or

Mt Barker Chicken Breast

filled with prawn mousse on pumpkin rosti and salsa verdé

or

Veal Sirloin Steak

potato fondant, broccolini and pepper cream sauce

or

Wild Mushroom Risotto

with baked Zucchini, sundried tomatoes and cashew nut pesto

Dessert

Chocolate Meringue Sandwich

Frangelico custard and macerated strawberries

or

F-Lamington Raceway

Neapolitan ice cream and vanilla bean anglaise