

Melbourne Cup Menu 2009

\$70pp

includes a glass of Australian Bubbly on arrival.

(Please choose one item from each course)

Entrees

Chilled Prawn and avocado stack with red chilli jam

Cold smoked Atlantic salmon and mascarpone roll finished with chive and beetroot relish

Sugar and spice cured beef fillet on betal leaves with lime and coconut sorbet aside a herb salad

Warm Tomato Tart with seeded mustard, topped with rocket lettuce, parmesan cheese and a balsamic drizzle

Mains

Crispy pan seared Duck breast with duck confit parsnips, baby carrots, shallots and a fresh cherry glaze

Miso Grilled Queensland Barramundi fillet with fresh radish and wasabi leaf salad, finished with a roasted sesame dressing

Macadamia crusted Lamb Rack with lamb kibbeh and a Moroccan style carrot, mint, cucumber and onion salad dressed with orange blossom syrup

Grilled field Mushroom steak with white bean salsa and basil dressing

Desserts

'Sails Sub Zero Infusion' raspberry sorbet with fresh raspberries and mint topped with vanilla bean infused vodka

Strawberry and meringue mille feuille with crème Fraiche and cumquat jam

Vanilla bean crème Brulee with mixed berry compote and Pistachio nut biscotti

Five spice pannacotta with poached drunken fruits and toffee nut crumble