

# MELBOURNE C U P

TUESDAY 7 NOVEMBER

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**TWO COURSE \$50 PH**

DESSERTS ARE AVAILABLE UPON REQUEST  
ENTREES SERVED FROM 12:30PM

## **SHARED ENTREES**

3 PIECES OF THE BELOW PER PERSON

VEGETARIAN COLD ROLLS

SUNDRIED TOMATO ARANCINI

CRUMBED HALOUMI

CHICKEN SKEWERS

DUCK SPRING ROLLS

# MELBOURNE C U P

TUESDAY 7 NOVEMBER

## MAINS

PREORDER AVAILABLE ON ALL

ALTERNATE SERVE AVAILABLE ON FIRST THREE MAINS \*\*

### BASIL CHICKEN SALAD\*\*

GRILLED CHICKEN TENDERLOIN SERVED WITH CHERRY TOMATO,  
CUCUMBER AND SALAD LEAVES, FINISHED WITH MANGO SALSA.

### AGED PORTERHOUSE STEAK 300GM\*\*

WITH PORCINI MUSHROOM JUS, STEAMED GARLIC STEM  
AND CRISPY FRIED BABY POTATOES

### CHAR GRILLED TUNA STEAK\*\*

GREEN CHILLI, WATERMELON AND FETTA SALAD  
DRESSED WITH A RED WINE VINAIGRETTE

### GRILLED LAMB SALAD

JEWELLED COUSCOUS WITH MINT AND POMEGRANATE, GRILLED  
ZUCCHINI AND FLATBREAD TOPPED WITH LEMON INFUSED GREEK YOGHURT

### SLOW COOKED PORK BELLY

BRAISED IN A BBQ BOURBON AND MALT VINEGAR MARINADE, WITH  
PICKLED CUCUMBER AND HOUSE MADE THYME AND ROSEMARY POTATO HASH

### VEG OPTION ONLY

### ROAST MUSHROOM AND PESTO

SERVED WITH FRIED ENOKI MUSHROOM, RYE CROUTONS  
& MICRO HERB SALAD LEAVES, DRIZZLED WITH OLIVE OIL