



# Melbourne Cup Menu

Tuesday 3 November 2009 12 noon onwards

## *Entree*

Beef Carpaccio  
rolled in fresh herbs, topped with rocket, grana padano,  
croutons and herb aioli

*or*

Mushroom Parfait  
served with red onion jam and toasted walnut bread

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## *Main*

Jalapeno rubbed chicken and tortilla salad  
with roasted peppers, bacon, romaine lettuce, parmesan and a  
scattering of mesclun, tossed with aioli

*or*

Shanghai Red Pork Belly  
on crispy noodle cakes accompanied by wok fried  
greens and a raspberry szechuan sauce

*or*

Mediterranean Pappardelle  
tossed with seasonal chargrilled vegetables,  
goats cheese, fresh sage tips and lemon olive oil

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## *Dessert*

Sweet Basil Panna Cotta  
with mixed berry compote

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