

# Menu for Melbourne Cup

## Entrée

**Schezuan style salt and chilli Squid**

with cucumber, peanuts, mint & Thai coriander dressing

**Seafood melody**

Japanese style Sydney rock oyster, king prawn, smoked salmon, avocado and cocktail sauce

## Mains

**South Coast Snapper**

Pan fried snapper, chives spätzle, wood mushrooms, baby spinach and horseradish broth

**Herb crusted Victorian Rack of Lamb**

served with caramelised Dutch carrot, sauté baby spinach, turned potatoes, parsnip chips and lamb jus

## Dessert

**Chocolate Mousse**

served black berries, ganache and vanilla ice cream

**Crème Broulee**

served with walnut biscotti, berryed coulis and vanilla bean gelato