



Melbourne Cup Luncheon

ENTRÉE

Smoked Chicken Caesar Salad

or

Chilled Prawn Cocktail with a Thousand Island Sauce

MAIN

Baked Barramundi on Kipfler Potatoes & Roquette Salad finished
with a Saffron Hollandaise Sauce

or

Slow Braised Lamb Shank on a bed of Roasted Garlic Pumpkin
Mash with Broccolini & Red Wine Jus

Please note: All meals are served as an Alternate Drop.

Please advise the club in advance if you have any special dietary requirements.