

MELBOURNE CUP

SET MENU

Shared Grazing Board

Smoked salmon, pickled squid, Italian cured meats, mushroom arancini, assorted cheese, quince paste, mixed olives, mixed bread crackers ^{GFO}

Choice of Main

100-day Grain Fed Scotch Fillet, mash potatoes, steamed broccolini, Swiss brown mushrooms, Café de Paris butter, red wine jus ^{GF, DFO}

Pan roasted barramundi [!], crispy polenta chips, broccolini, Romesco sauce ^{GF, DFO}

Chicken breast, rosemary + garlic potatoes, green beans, fruity jus, orange, onion + rocket salad ^{GF, DFO}

Panko crumbed prawns [!] + battered fish fillet [!], chips, tartare, lemon, garden salad

Gnocchi, sundried tomato, spinach, toasted pine nuts, red onion, charred eggplant, fresh basil, tomato rosé sauce ^V

Chicken breast parmigiana, tomato sugo, melted cheese, chips, tossed salad ^{GFO, DFO}

Shared Petit Four

Lemon meringue tarts + macaroons ^{V, GFO, DFO}

Add *The Lane* Drinks Package - \$45pp*

Blanc de Blancs | Pinot Gris | Rosé | Shiraz
Hahn SuperDry | Hahn SuperDry 3.5% | Post Mix

*drinks package applies to whole table