MELBOURNE CUP
LUNCHEON

ENTREE

FROM THE OCEAN
with natural oysters, fresh king prawns,
smoked salmon and cocktail sauce

SALT AND PEPPER SQUID
with green leaf and lime aioli

PEAR AND GOAT CHEESE SALAD
with roasted beetroot, walnuts, roquette and balsamic glaze

CRISPY HALLOUMI FRIES
with roquette, parmesan salad and cranberry sauce

MAINS

CHAR GRILLED NEW YORK
with salad, chips and mushroom sauce

CRISPY SKINNED BARRAMUNDI
with cauliflower and leek puree, asparagus, herb roasted
tomato and chimmichurri

CHICKEN CORDON BLEU
with paris mash, dutch carrots, broccolini and creamy pepper sauce

MARINATED LAMB RUMP
with garlic rosemary potatoes, roasted pumpkin, beans and mint jus

LINGUINE MARINARA
with prawns, salmon, barra, scallops, squid, mussels in a garlic basil
tomato sauce, a touch of chilli and shaved parmesan

PAPPARDELLE PASTA
with exotic mushrooms, asparagus, leek, cherry tomatoes, pangrattato
in a garlic chilli white wine sauce and shaved parmesan

DESSERT

WARM STICKY DATE PUDDING
with butterscotch sauce, double cream and ice cream

STRAWBERRY & LEMON CURD CREAM MERINGUE ROLL
with berry coulis, double cream and ice cream

WARM RHUBARB AND APPLE
with coconut & macadamia crumble, double cream and ice cream

Oatley RSL