

Melbourne Cup Bistro Menu

2010 Menu - \$55 per person

Includes: Glass of Bubbles on arrival

Tasting Plates to share:

Marinated artichoke hearts, grilled eggplant, kalamata olives, baby cornichons, chicken liver pate and pickled onions, rolled ham
And sliced salami, salt and pepper squid strips with aioli,
housemade dips with pitta bread

Mains – choice of:

Chargrilled Swordfish with pickled fennel, roasted beetroot, orange
and watercress salad with aioli

Chicken Roulade filled with semi-dried tomato wrapped in proscuitto
and served on pesto mash

Sirloin Steak grilled to medium with parsnip puree, grilled asparagus
and kumara chips with red wine sauce

Gnocchi with roast tomato and basil sauce topped with
shaved grano padano

Shared Plates to Finish:

Selection of petit fours and flight of Australian cheeses:
Smoked Kind Island Cheddar, Adelaide Hills Blue and Tasmanian Brie
served with fruit purees, lavosh and dried fruits