



MELBOURNE CUP LUNCHEON

presented by Tattersall's Racing Club

MENU

Our Chef's selection of canapés

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Entree

Fresh Maroochydore King prawns, spiced avocado mousse, charred sweet corn and tomato salsa, watercress salad, coriander and lime dressing

Earle Grey tea smoked duck fillet, poached pear and fennel salad, red grapes, pear gel, candy walnuts.

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Mains

Oven roasted Chicken thigh fillet with a spinach, camembert and pistachio nut filling, butternut pumpkin puree, steamed beans, baby carrots and a trigon jus

Charred grilled eye fillet wrapped in prosciutto, herb potato cake, broccolini, almond toss beans, truss roasted cherry tomato, forest mushroom cream sauce

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Dessert

Lemon glazed ricotta, passion fruit curd, raspberry gel, fresh berries and toasted almonds tuile

Mango Bavarois, mango and basil salsa, shortbread crumb, mango coulis, fresh strawberry

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A selection of Australian cheeses after in the Members' Bar after the event