



# GRANGE MELBOURNE CUP 2017

**3 courses \$65 per head**

## **CHOICE OF ENTRÉE**

Trio of coffin bay oysters with champagne & strawberry salsa

Wild mushroom arancini, truffle aioli & fresh parmesan

Twice cooked pork belly, cauliflower puree & potato & smoked cheese balls

## **CHOICE OF MAIN**

King George whiting crumbed, greek salad & chips

Prosciutto wrapped chicken kiev with potato & leek gratin, green beans, blistered cherry tomatoes & jus

Petit eye fillet medallions served medium, chat potatoes, baby carrots, roasted mushrooms & port wine glaze

Italian vegetable risotto with roast capsicum, grilled zucchini, tomatoes, lemon zest white wine & fresh parmesan

## **CHOICE OF DESSERT**

Caramel cheesecake, chocolate ganache, almond & pretzel praline

Coconut panna cotta with lime & mango coulis

Strawberry charlotte, strawberry mousse, sweet & crunchy sponge fingers & fresh cream

**TAB facilities available**