

MELBOURNE CUP

3 COURSE LUNCH \$99PP

To Start

BAKED CHEESE

150g Milawa camembert wheel, oven roasted with walnuts, cranberries, honey, served with pear & whiskey chutney and crusty bread **GF BREAD AVAILABLE V**

PRAWN COCKTAIL

Fresh Clarence River prawns, punchy cocktail sauce, crisp lettuce, spiced prawn crackers **SHELLFISH**

PLOUGHMAN'S PLATE

Whisky glazed smoked ham, granny's tomato relish, pork pie, cloth bound aged cheddar, pickles, bread & butter **GF BREAD AVAILABLE**

Mains

STEAK DIANE

Rib eye of the bone - Black Angus, MBS 2+ - Riverine Region, sliced, Diane sauce

BLUE EYE COD

Braised greens, potato fondant, karkalla, lemon butter sauce

PASTA ALLA VODKA

Heirloom tomatoes, basil, vodka, tomato sugo, straccatella, rigatoni pasta

GF AVAILABLE

Sides

RUSTIC FRIES - Aioli - malt vinegar **LEAF SALAD** - Dijon dressing

BROCCOLINI - Garlic & chilli

To Finish

CHEESE BOARD

200g of chef's selection of Britain's most iconic cheeses made locally or from the mother country - served with local honeycomb, our marmalade, fruit toast & crackers

Drinks Package

3 HOURS \$60PP

Hahn Super Dry / Tooheys New / Newtowner

Zilzie BTW NV Cuvee Blanc Brut

Flametree Sauvignon Blanc Semillon

La Vie En Rose

Ingram Road Pinot Noir

Soft Drinks