GRANGE MELBOURNE CUP

3 COURSE 65

ENTREE

GRAZING PLATTER
Selection of cured meats, soft cheese, salt and pepper squid, stuffed pimentos, marinated artichokes, local olives, dips and grilled pita

CHOICE OF MAINS

GARFISH AND CHIPS
Battered, crumbed or grilled fish, chips, salad & oasted garlic aioli gf

ITALIAN VEGETABLE RISOTTO
Roast capsicum, grilled zucchini, cherry tomatoes, asparagus, lemon zest, white wine & parmesan

PROSCIUTTO WRAPPED CHICKEN KIEV
Potato & leek gratin, green beans, blistered cherry tomatoes & jus

250g SIRLOIN STEAK
Chat potatoes, broccolini, roasted shallots, sticky port & date glaze

CHOICE OF DESSERT

MINI PAVLOVA
Fresh berries, double cream & coulis gf

COCONUT PANNA COTTA
Lime & mango coulis

CHEESE PLATE
Selection of two cheeses, quince paste, dried fruit, lavosh

TAB facilities available