

# MEL BOURNE CUP

## ENTREE

**Wasabi & Yuzu Poached Prawn**  
with edamame guacamole,  
lotus root

**Smoked Tasmanian Salmon**  
with buttermilk dressing, dill,  
charred cucumber

**Miang of Crab**  
with peanut, galangal,  
kaffir lime

## MAIN

**Coconut & Macadamia Chicken Breast**  
jasmine rice, massaman curry, pak choy,  
green pawpaw salad

**Slow Roasted Angus Striploin**  
red onion jam, crispy enoki, truffle mash,  
broccolini, porcini jus

## DESSERT

Dessert buffet featuring a delectable selection  
of cakes, slices and petit fours

**\$99**

(Seafood Starter, Alternate Main, Dessert Buffet)