

Melbourne Cup Lunch 2018

\$68 per person, 5 Courses

Lunch Service Tuesday 6th November

For the Table

Tapas Plate

marinated olives, globe artichokes, chorizo, manchego cheese,
smoky eggplant and white bean dip, grilled bread

Entrée

Tempura King Prawn

sweet soy, szechuan salt

Main

Pan Roasted Snapper Fillet

sweetcorn puree, herb oil, red vein sorrel

Sovereign Hill Lamb Rump

spiced carrots, spinach, roasted eschallot

NZ Grass Fed Sirloin

asparagus, vine tomatoes, green salsa

Chips, Roasted Garlic Aioli

Leaf Salad, Sherry Vinegar Dressing

Dessert

Mascarpone and Vanilla Baseless Cheesecake

salted caramel, raspberry, pistachio

Petit Fours

Rum and Raisin Chocolate Truffles

Reservations Essential ph 9904 3400
or book online

www.woodlandkitchen.com.au