MELBOURNE CUP
Luncheon

TO START

Pork & Pistachio Terrine
Cornichon, Dijon, house made piccalilli, micro salad, rustic breads

ENTRÉE – ALTERNATE DROP

Salt & Pepper Australian Prawns
Curried mayo, caramelised lime, wakame salad (gf)

Beef Carpaccio
Horseradish aioli, crispy capers, parmesan, micro leaves, crostini

MAIN – ALTERNATE DROP

Rib Eye Steak
Brandy truffle butter, potato dauphinois, broccolini (gf)

Duck Breast
Celeriac puree, confit leg croquette, cherry jus gras, warm pear & pea salad

DESSERT – ALTERNATE DROP

Vanilla Buttermilk Panna Cotta
Raspberry ice cream, roasted strawberry crumble (gf)

Chocolate Tart
Peanut butter mousse, caramel ice cream, hazelnut soil

GF – Gluten Free

regattahotel
regattahotel