

Door and Raffle

Prizes Café Nova Melbourne Cup



Luncheon

\$29.50 per Person

Mains

Saltbush Barramundi

Gently cooked barramundi served on a bed of pesto risotto, with orange segments and fennel salad topped with Mediterranean vinaigrette.

Seeded Mustard Sirloin

Slow Roasted Sirloin served on a bed of roasted potato, steamed greens and topped with bourguignon sauce.

Macadamia Chicken

Pan fried chicken breast fillet with a macadamia and honey crust served on garlic mashed potato and seasonal vegetables topped with crème pink pepper corn sauce.

Desserts

Apple Strudel

Apple strudel served with vanilla ice-cream and Chantilly cream.

Lemon Cheesecake

Lemon cheesecake served with fresh cream.



Sweeps