

NEWMARKET HOTEL PRESENTS



Melbourne Cup

• L U N C H E O N •

TUESDAY 7 NOVEMBER

LIVE COVERAGE OF THE RACE ON
THE GIANT OUTDOOR SCREEN
TAB FACILITIES FROM 8AM

3 COURSE LUNCH \$65PP
menu designed to share

BOOKINGS ESSENTIAL P.9669 5591
WWW.NEWMARKETHOTEL.COM.AU

Entree's to share

- Wood fired king prawns with garlic butter sauce
 - Charcuterie board with wood fired bread.
- Salmon crudo salad with heirloom carrots, golden beetroot and rocket.
- Beetroot salad with spiced ricotta, toasted peanuts, confit tomatoes & rhubarb bread.

Mains to share

- Char-grilled Queensland whiting fillets w/ kale and apple cider vinegar dressing
- Stuffed zucchini flowers with goat cheese and pumpkin, topped with parmesan cheese
 - Striploin bone in club steak 400g - (served medium)
 - Char grilled roast chicken

Sides

- Potato puree, • Shoestring fries, • Steamed broccolini

Condiments

- mushroom sauce, pepper sauce, gravy, Dianne sauce and mustards

Desserts to share

- Homemade tiramisu
- Prosciutto wrapped melon with blue cheese
- Loukoumades (Greek doughnuts with honey and cinnamon)