



EARL OF LEICESTER

— HOTEL —

Melbourne Cup 2018

Entrée

Leek & Stilton Tart

Pickled Pear, Baby Beetroot & Vin Cotto

Smoked Lamb Cutlets

Lemon Yoghurt, Dukah Dressing

Kingfish Sashimi

Green Mango, Thai Dressing, Peanuts & Coconut Cream

Main

Roasted Scotch Fillet Steak

Garlic Butter, Summer Beans, Sautéed Potatoes, Romesca Salsa

Gnocchi

Handmade, Cauliflower, Blue Cheese, Witlof, Sage, Pickled Pear, Savoury Granola

Pan Roasted Barramundi Fillet

Sweetcorn Puree, Stir Fried Scallops, Asparagus & Shiitake Mushroom, Sweet Onion Dressing

Pancetta Wrapped Chicken Breast

Barbecued Carrots, Crispy Potatoes, Herbed Ranch Dressing

Dessert

White Chocolate & Vanilla Pana Cotta

Strawberry Jelly & Granita, Seasonal Berries & Mints

Chocotorta

Chocolate Brownie, Peanut Butter Parfait, Salted Caramel & Roasted Banana

Artisan Cheese Plate

Membrillo, Dried Nuts, Lavosh & Pear

\$58.00 per person

* Glass of The Lane 'Lois' Blanc de Blanc Sparkling or Rosé on arrival *

* PRIZES FOR BEST DRESSED AND BEST HAT * SWEEPSTAKES *