



harbourfront

cafe - bar - restaurant

Melbourne Cup 10

Entree

Prawn Saffron Risotto

w/ Baby peas , cherry tomatoes and saffron

Tempura Seafood

Fresh baby calamari & tempura served with roquette & garlic aioli

Roast Duck Breast Salad

Duck breasts roasted beetroot green apple, roquette, pecan nut with a sweet balsamic drizzle

Nicoise Salad

Cos lettuce, Asparagus, cherry tomatoes, Green beans, white anchovie & coddled egg aioli dressing

Mains

John Dory Fillet w/ Avocado Crab Salad

Grilled John Dory fillet served W/ a avocado and crab salsa

Angus Scotch Fillet

Cooked medium W/ Caramelised eschallots, a light beef Jus & finished with a béarnaise sauce

Veal King Prawn Limone

Pan fried scallops of veal & king prawns w/ lemon white wine caper sauce

Chicken Toscana

Breast wrapped in prosciutto, stuffed with camembert cheese, on a bed of mash finished with light jus & a ratatouille of mediterranean vegetables

HARBOURFRONT FISH 'N' CHIPS

Flat head fillets w/ fries & salad

Dessert

White Chocolate Bavouris

W/ Maserated strawberries

Traditional Creme Brulee

Served with Italian Canoli

Lemon Tart

w/ a Passion fruit parfait and a citrus syrup

Drinks 4hrs

Selected Beers

House White, Red & Sparkling Wines

Soft Drinks/ Juices/ Mineral Water

Espresso Tea & Coffee



- Sumptuous 3 Course Luncheon
- 4 hour Drinks Package
- Sweeps
- Live Coverage
- \$99 per person

