



Melbourne Cup Luncheon Menu

\$120pp

3 Course Luncheon and 3 Hour Beverage Package Pineapple Hotel Steak House Restaurant

Entree Selection

1/2 Dozen Natural Oysters with pinot grigio vinegarette & chives (GF)

Salt & Pepper Calamari with garden salad & aioli (GF)

Crispy Pork Belly with asian salad & apple chutney

Orange & Halloumi Salad with glazed carrots, grilled halloumi, baby spinach, orange segments, cherry tomatoes, watercress & honey mustard dressing (GF) (V_

Main Selection

Pan Seared Atlantic Salmon with confit potato, capsicum, sugar snap beans, roast french shallots & parsnip puree (GF)

Yard Stick Rib Fillet with fat boy fries, greek salad & mushroom sauce (GFO)

Chicken Mignon with sweet potato mash, broccolini, red wine jus topped with watercress & pomegranate salad (GF)

Creamy Wild Mushroom Risotto with shiitake, portobella, button mushrooms, onions, garlic topped with fried enoki mushrooms & micro herbs (V)

Dessert

Shared Selection Petit Fours per table

Credit Card Payment Form



Company

Name

Phone #

Email

Number of Guests.....

Card: Master VISA AMEX

Card Number..... EXP Date..... CCV.....

Amount.....

Signature.....