

# Melbourne Cup Set Menu 2017

## ENTRÉE

(for the table to share)

### **Pizza Regina Margherita**

Wood fired pizza with fresh tomato sauce, mozzarella and bocconcini cheese and fresh Basil

## MAIN

(a choice of)

### **Penne all arrabiata**

*Penne pasta tossed through a spicy tomato sauce with olives and cacciatore sausage*

OR

### **Guancia di Manzo**

*Harvey beef cheek, slow cooked for 12 hours until tender, in red wine and Rosemary, served on truffle mashed potato with beetroot jam and red wine sauce*

OR

### **Pollo alla Milanese**

*Chicken scaloppine coated in parsley, Parmesan and breadcrumbs lightly fried and served with coleslaw and fries*

## DESSERT

### **Profiteroles**

*Homemade profiteroles filled with custard and served with warm chocolate sauce*

**\*\* Ask our Wait Staff for Vegetarian or Gluten Free Options \*\***

**3 course set menu (Entrée, Main & Dessert): \$39 pp**



*\* Advance Booking is required*

*\* Not Valid with any discount Offers*

*\* 25 % non-refundable deposit is required upon confirmation of booking*

*\* No B.Y.O. Full Bar Facilities available as per normal Drinks list*