



TUESDAY 03 NOVEMBER



Melbourne Cup LUNCH at Lantern Club

Entrée

Spring Carnival Tart - heirloom tomatoes, buratta, balsamic, micro basil (V, NF)

Crispy Pork Belly - green apple slaw, chilli caramel glaze (NF)

Tuna Carpaccio (A) - sashimi tuna, rocket, pickled onions, citrus aioli, fresh lemon and pangrattato (NF, DF)

Wild Mushroom Arancini - Parmesan, truffle aioli and herbs (V, GF, NF)

Main

Prosciutto-Wrapped Chicken Ballotine - stuffed with semi-dried tomato and mozzarella, sweet potato fondant, brocolini & jus (GF, NF)

Pan-Seared Humpty Doo Barramundi (A) - crushed herbed potatoes, Green Goddess, fennel herb salad (GF, NF, DF)

Slow-Cooked Wagyu MB4+ Brisket - truffle mash, charred greens, roasted Dutch carrots chimichurri & red wine jus (GF, NF)

Hand-Made Pumpkin & Goats Cheese Ravioli - roasted pumpkin purée, sage butter, pine nuts (V)

Dessert

Labneh Panna Cotta - pistachio crumb, rose water syrup and strawberries (GF)

Rich Dark Chocolate Mud Cake - double cream and raspberry compote (GF, V)

Eton Mess - pavlovas, passionfruit curd, berry compote, whipped cream (GF, NF, V)

Warm Sticky Date Pudding - butterscotch sauce, vanilla bean ice cream (V)

SEAFOOD COUNTRY OF ORIGIN:

(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED

(V) Vegetarian | (GF) Gluten Free | (NF) Nut-Free | (DF) Dairy-Free

*Whilst the greatest care is taken to ensure there is no gluten used in our gluten free products, gluten is used on the premises and traces may be found in our gluten free menu items.