

Melbourne Cup Day

@ The Robin Hood Hotel



BOOKIE ON SITE

Tuesday 4 November / \$70 per head

Part proceeds donated to Burnside Hospital Foundation

UPON ARRIVAL

Shredded duck stuffed date & tamarind chutney

ENTRÉE

Salad of char-grilled octopus on roasted lebanese eggplant, roma tomato, capsicum & an oregano, thyme & lemon dressing

PALATE CLEANSER

Ruby grapefruit granite

MAIN COURSE

Baked snapper on a fatouche salad;
sumac, red onion, cos lettuce, tomato, cucumber, roasted pidè bread, lemon juice & olive oil
or

Rack of lamb on a sweet potato mash & rosemary & roasted garlic salsa verde

DESSERT

Passionfruit cheesecake & lemon curd

or

Australian & imported farmhouse cheeses, quince paste, lavosh & grissini

FOUR COURSE MEAL

COMP PICCOLO OF YARRA BURN SPARKLING

LIVE ENTERTAINMENT

PLENTY OF PRIZES

