



# EAST TERRACES

## MELBOURNE CUP DINING

### ENTRÉE

Chilled Noosa prawn, crab and avocado salad, cucumber ribbon, Japanese ginger, sesame, light soy drizzle, petite salad (GF)

Mille-feuille of poached pulled chicken breast, crunchy Thai salad, palm sugar, chilli, condensed soy

### MAIN

Seared royal Atlantic salmon, baby pea, white onion on lemon minted risotto, snow pea tendrils, lime to squeeze

Free range double lamb cutlet, creamy Paris mash, English style smashed peas, pickled beetroot jus (GF)

### DESSERT

Milk chocolate parfait, dark chocolate mirror, macerated berries, Persian floss threads (GF)

Soft meringue, chantilly cream, sharp lemon curd, mixed berries, fruit coulis (GF)

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day. This Menu is applicable from 1<sup>st</sup> March 2020 – 31<sup>st</sup> August 2020. Prices and menu inclusions may be subject to change.