

# MELBOURNE CUP 2010

## entrée

Salad of SA prawns with avocado, orange & asparagus salad

or

Hoisin duck breast served on a bed of rice noodles, with coriander, mint & cashews



## main course

Grilled barramundi with a lemon & herb crust, green beans,  
baby potatoes & a hollandaise sauce

or

Beef fillet (250gm) with broccolini, a horseradish potato rosti, topped  
with chilli & corn relish & crisp prosciutto



## dessert

Tiramisu with coffee anglaise & chocolate coffee sticks

Coffee, tea & chocolates



## (optional extra)

\$16.00 per platter, serves 2 people

Tassie Heritage brie, Wine glass cheddar, Adel Blue, lavosh, dried fruit & nuts



## details

\$50.00 per person

The set menu is available in the Pavilion, Pavilion Verandah & Victorian Room.

The a la carte menu is only available in the Garden, Verandah, Atrium or High Street Bar.

\$15.00 per person deposit is required 7 days after making your tentative reservation.

(If two or more people do not show on the day, the total table deposit is forfeited.)

Final numbers are required by Friday, 29th October 2010.

Two TAB Machines, Large Screen TV's & Sweeps available.



The Edinburgh Hotel & Cellars  
7 High Street, Mitcham  
Phone 8373 2700  
[www.edinburgh.com.au](http://www.edinburgh.com.au)