



experience

# MELBOURNE CUP 2011

@ THE EDINBURGH HOTEL

## entrée

Yellow Fin Tuna Carpaccio served with micro herbs, wasabi mayonnaise & e.v.o.o

or

House Smoked Chicken breast served on grilled sour dough with an asparagus & spinach pesto, semi dried tomatoes & lemon dressing

## main course

Grilled Barramundi with a potato, green bean and prawn salad with crispy capers and roasted Roma tomato coulis

or

Beef Fillet (250gm) with rosti potato, new season asparagus cabernet glaze and olive tapenade

## dessert

Trifle with a pink champagne jelly and red berries

Coffee, tea and chocolates

## optional extra

**Optional extra - \$16.00 per platter**

Tassie Heritage Brie, Wine glass cheddar, Adel Blue, lavosh, dried fruit and nuts  
(Serves 2 people)



THE  
**EDinburgh**  
HOTEL & CELLARS

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

The set menu is available in the Pavilion, Pavilion Verandah and Victorian Room.  
The a la carte menu is only available in the Garden, Verandah, Atrium or High Street Bar.

**\$15.00 Deposit per person is required by Tuesday 26th October 2011.**

**Final numbers are required by Friday 29th October**

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

Two TAB Machines, Large Screen TV's, Sweeps