

# Melbourne Cup

*Luncheon 2020*

Tuesday 3rd November

GLASS OF BAY OF FIRES  
TASMANIAN CUVÉE  
ON ARRIVAL

## SHARED PLATES

Prosciutto, pastrami, smoked salmon, Coffin Bay Natural Oysters, spinach and parmesan arancini balls, chilli and garlic chargrilled calamari, Woodside Goat's Curd, marinated local olives, hummus and roasted vegetables  
Bowls of toasted Village Baker Ciabatta

## MAIN COURSE

New season Spring Lamb Rump, crushed rosemary, fennel and garlic kipfler potatoes, pepperonata and basil pesto

or

Roasted Cone Bay Barramundi, green pea, dill and pecorino risotto, lemon, caper and cracked black pepper butter

or

Pan roasted Chicken Breast stuffed with a sun dried tomato and spinach mousse, potato rosti, black olive, roma tomato and micro herb salad

## SHARED COCKTAIL DESSERTS (3PP)

A selection of chocolate and walnut brownies, lemon curd tarts, chocolate ganache tarts and lemon meringue pies GF

Filtered coffee and tea

CHOICE SET MENU  
\$65 PER PERSON

\$20 per person deposit on booking  
and full balance required  
Tuesday 27th October 2020

TWO TAB MACHINES, LARGE SCREEN TV'S  
AND SWEEPS THROUGHOUT THE HOTEL

**BOOK NOW!**



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