

Tuesday 2nd November

Melbourne Cup

LUNCHEON 2021

GLASS OF SPARKING ON ARRIVAL

SHARED PLATES

Cured meats, Tasmanian smoked salmon, Coffin Bay natural oysters, roasted pumpkin arancini balls, salt and pepper squid, toasted ciabatta and sourdough, hommus, beetroot tzatziki, dukka, olive oil and balsamic, marinated local olives and semi dried tomatoes

CHOICE MAIN COURSE

Pan seared Atlantic Salmon, saffron potato salad, prawn, dill, preserved lemon and baby cucumber salad **GF**

OR

New season lamb rump, crispy polenta, roasted vegetable salad, oregano pesto **GF**

OR

Cauliflower, pea, pine nut and kale risotto, fresh herbs and parmesan **V GF**

OR

Roasted free range chicken breast, pumpkin, sweet potato and garlic mash, broccolini and black olive tapenade **GF**

TO FINISH TO SHARE

Cheese Plates

Shared Cocktail Desserts:

Selection of lemon curd tarts, chocolate brownies, lemon meringue pies and chocolate tarts

CHOICE SET MENU

\$70 PER PERSON

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

BOOK NOW!

**\$20 per person deposit on booking
and full balance required Tuesday 26th October**

**THE
ED**

The Edinburgh Hotel & Cellars

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