

SEVEN STARS

HOTEL

Melbourne Cup 2019

Two Courses – Entree and Main – \$45 per head

Three Courses – Entree, Main and Dessert – \$55 per head.

Entrees

Wild Mushroom Arancini

Fried enoki, truffle oil, garlic aioli, fried basil, porcini salt

Lemon and Chive Sea Scallops (GF)

White bean hummus, roasted vegetable medley, rocket, citrus vinaigrette

Garden Vegetable Terrine (V) (GF)

Roasted vegetables, quinoa, almond ricotta, fried basil

Mains

250g Grain-fed SA Porterhouse (GF)

Chargrilled medium with potato-pancetta medley, dried Roma tomato, broccolini, salsa verde

Atlantic Salmon Fillet (GFA)

Pan-roasted, puy lentils, wasabi aioli, rocket, salmon roe, red onion, kipfler potato

Mediterranean Chicken Kiev (GFA)

Pan-roasted, citrus yogurt, maple Dutch carrots, broad beans, pearl cous cous

Desserts

Local Cheese Plate (GFA)

Double-brie, smoked cheddar, Maggie Beer quince paste, dried fruit

Key Lime Cheesecake

Macerated strawberry, chantilly cream, peanut praline

Mango Pana Cotta (GF)

Orange and sage coulis, fairy floss, tropical-fruit salsa

GF = Gluten Free, GFA = GF available on request

Please notify our staff of any dietary requirements or allergies when ordering