

# SEVEN STARS

HOTEL

## Melbourne Cup 2021

Two Courses – Entree and Main – \$55 per head

Three Courses – Entree, Main and Dessert – \$65 per head.

### Entree

Classic Grilled Octopus (GF)  
charred artichoke, Skordalia, roast capsicum

Chorizo & Potato Croquettes  
parmesan, aioli, red onion jam

Kofta Meatballs  
cous cous salad, mint yogurt

### Main

Atlantic Salmon Fillet on Spring Risotto (GF)  
zucchini, fennel, artichoke, peas, preserved lemon gremolata

250g Grain-fed Porterhouse (GF)  
chargrilled medium, root vegetable medley, heritage carrots, salsa verde

Lemongrass Chicken Breast (GF)  
black rice, cashew, coriander, pickled vegetables

### Dessert

Cherry & White Chocolate Pudding  
chocolate shard, cherry coulis, vanilla bean ice cream

Orange & Passionfruit Pana Cotta (GF)  
passionfruit coulis, blood orange sorbet, strawberry

Local Cheeseplate  
brie, mature cheddar, accompaniments

Vegetarian alternatives available  
Please report any dietary needs when booking



## Melbourne Cup 2021

Spring is upon us and of course that means it's Spring Carnival time!

Join us once again at the Seven Stars for the Melbourne Cup on Tuesday the 2nd of November 2021.

As usual we'll be running a variety of sweeps on the day, as well as having the big race live with sound, and a plentiful selection of delicious food.

### Restaurant

#### Melbourne Cup Luncheon

Two Courses – Entree and Main – \$55 per head

Three Courses – Entree, Main and Dessert – \$65 per head

Please turn over for menu

### Front Bar

Slightly reduced A-la-carte Menu

Beverages can be paid-as-you-go or a tab can be run for your group.

Spaces are extremely limited for both areas – First in best dressed!