



TUESDAY 3RD NOVEMBER

Melbourne Cup Lunch Menu

House baked grain rolls with cultured butter

entree

ALTERNATE DROP OF:

Chilled Noosa spanner crab and prawn salad, saffron aioli, fennel and finger lime salsa

Roast duck breast, candied walnut and orange salad, pomegranate vinaigrette

main

ALTERNATE DROP OF:

Slow roasted Cowra lamb rack, beetroot fondant, snow peas and pickled blueberry jus

Steamed Whitsunday snapper fillet, with heirloom tomato, avocado and salmon caviar

dessert

Eumundi strawberries and champagne jelly, vanilla and white chocolate mousse



BMD NORTHCLIFFE
SUPPORTERS CLUB

