

# SEVEN STARS

HOTEL

## Melbourne Cup 2020

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

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

### Entree

Chicken & Kalamata Meatballs (GFA)

served on a bed of couscous tabbouleh and topped with citrus yogurt

Asian-Style Crab Cakes (GF)

with green mango salsa and charred lime

Confit Duck Salad (GF)

raddichio, rocket, orange segments, heirloom tomatoes, red onion, honey miso dressing

### Main

200g Beef Fillet (GFA)

Served medium with a potato & chorizo rosti and house-dried Roma tomato finished with Barossa shiraz jus

Lemon & Dill Chicken Kiev (GFA)

served with Fried polenta, red chimichurri and a corn & chorizo salsa

Crispy Skinned Atlantic Salmon (GFA)

served with a zucchini, rocket and soft herb salad, roast capsicum coulis and kipfler potato

### Dessert

Local Cheese Plate (GFA)

a selection of local cheeses, lavosh, dried fruit, Melba's chocolate pretzels

Dark Chocolate Mousse (GF)

topped with ginger biscuit crumb, candied walnuts and frangelico ganache

Burnt Basque Cheesecake

with butterscotch, dried oranges

Vegetarian alternatives available

Please report any dietary needs when booking