

SEVEN STARS

HOTEL

Melbourne Cup 2022

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

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

Entree

Greek Style Pickled Octopus

Grain salad, feta, pomegranate seeds, balsamic reduction

Pork Shoulder Rilette

French baguette, pickled radish, crème fraîche

Roasted Beetroot Salad [GF]

walnuts, chevre, baby spinach, parsley olive oil

Main

SA King George Whiting Fillets

Hand cut kipfler chips, caramelised red onion & tomato salad, tartare

250g Grain Fed Porterhouse [GF]

Chargrilled medium rare, served with Basque vegetable medley, salsa verde, prosciutto crisp

Gnocci Alla Norma

eggplant sauce, buffalo mozzarella, pine nuts, parsley olive oil

Dessert

Sans Rival [GF]

Filipino layered cake, buttercream, cashews & meringue with orange-almond creme brulee ice cream

Cheese Plate

Brie & cheddar with accompaniments

Vegetarian alternatives available
Please report any dietary needs when ordering