

Melbourne Cup Luncheon

TUESDAY 2 NOVEMBER 2021



CELEBRATE WITH A BEAUTIFUL THREE COURSE MEAL
& PREMIUM BEVERAGE PACKAGE
LIVE RACE COVERAGE ON THE BIG SCREENS
PRIZES FOR BEST DRESSED, LUCKY DOOR & MORE


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[SHELBOURNEHOTEL.COM.AU](https://shelbournehotel.com.au)

\$129 PER PERSON

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SHELBOURNE HOTEL

SINCE 1902



MELBOURNE CUP - TUESDAY 2 NOVEMBER 2021

LUNCHEON MENU

Entree

Salmon crudo, caper berries, harrisa vinaigrette, baby shio & chive (df gf)
Beetroot mousse, goats cheese, honey toasted walnuts, micro greens (v cve)

Main

Roasted Chicken Breast, twice cooked chats, baby onion, peas jus (gf df)
Tasmanian Salmon, sweet potato puree, blistered tomato & chive vinaigrette (gf)
200g pasture fed premium Eye Fillet, potato fondant, feta crumbs, truss tomatoes, red wine jus (gf)

Dessert

Chocolate Tart, chocolate ganache, vanilla cream, pashmak
Coconut milk panna cotta, tropical fruits (ve gf df)

DIETARY NEEDS CAN BE ACCOMODATED SEPARATELY BY ADVANCED REQUEST

BEVERAGE PACKAGE

PACKAGE SERVED 12PM TO 3:30PM. OTHER DRINKS ARE AVAILABLE FOR PURCHASE.

Wine

CANALETTO PROSECCO VENETO, ITALY
TOTARA SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND
FAT BASTARD CHARDONNAY CALIFORNIA, USA
BAROSÉ BAROSSA VALLEY
AZAHARA SHIRAZ MURRAY DARLING, VICTORIA

Beer & Cider

FURPHY
HEINEKEN
KOSCIUSZKO PALE ALE
HAHN SUPER DRY
STONE & WOOD PACIFIC ALE
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER
HAHN PREMIUM LIGHT

Soft Drinks

JUICES ORANGE, PINEAPPLE, APPLE, CRANBERRY
POST MIX SOFT DRINKS

NOTE: MENU MAY VARY SUBJECT TO PRODUCT AVAILABILITY