



Melbourne Cup

ENTREE

one item

OYSTERS (4 PIECES)

Choice of natural, nam jim or mignonette

BURRATA DI BUFFALO

Kalamata olives, fresh tomato citrus salsa, grapefruit pesto & drizzle olive oil

PAN SEARED SCALLOPS

Wrapped in bacon with cauliflower puree, spiced mango, micro- herbs & lemon

BEEF TARTARE

Gherkins, Chives, lemon zest, pickle shallots, cured egg yolk & toasted sourdough

MAINS

one item

CHARRED 180G EYE FILLET

Garlic cheesy mash, baby broccolini, lobster tail & Bearnaise sauce

LAMB CUTLETS

Moroccan spiced garlic & rosemary buttered lamb cutlets, sweet potato mash, broccolini & red wine jus

PAN SEARED BARRAMUNDI

Served with risotto, salsa verde, house made tomato chutney & lemon

DESSERTS

one item

CHOCOLATE FONDANT

Served with mix berry compote & Vanilla bean ice-cream

TIRAMISU

Mascarpone, espresso, lady fingers biscotti, unsweetened coco powder & coco powder

LEMON & RASPBERRY TART

Served with white chocolate-almond crumble & vanilla bean ice-cream

**Vegetarian Options available upon request*

Dunwoody's
HOTEL

