

MELBOURNE CUP 2019

MENU

FIRST COURSE

Old Spanner Crab Remoulade with smoked salmon roe,
melba toast

SECOND COURSE

Prosciutto De Palma, asparagus, sauce gribiche

CHOICE OF MAIN

Beef Striploin served medium with hand cut chips,
green peppercorn mustard, red wine jus

OR

Seared Salmon Fillet, steamed mussels, white wine
broth, chervil

SIDES TO SHARE

Sweet corn, café de paris butter

Mixed green leaf salad, lemon vinaigrette

DESSERT

Dark chocolate and mocha mousse, cookie crumb,
raspberries, basil

Coconut and mango panna cotta with lemon balm



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