

Melbourne Cup

Entrée

Your choice of:

Fresh Prawn & Avocado Salad

Served with a zesty lime vinaigrette, garnished with fresh herbs

Bruschetta with Bocconcini & Fresh Tomato

Ripe tomatoes, bocconcini, and basil, served on toasted artisan bread with a drizzle of extra virgin olive oil

Crumbed Camembert with Onion Relish & Crostini

Golden, crumbed Camembert served with a sweet onion relish and crisp crostini

Main Course

Your choice of:

Chicken Pesto & Sun-Dried Tomato Filo

Tender chicken wrapped in flaky filo pastry with basil pesto and sun-dried tomatoes, served alongside a fresh rocket and toasted pine nut salad

Pan-Seared Snapper

Fresh snapper fillet topped with an olive and tomato salsa, accompanied by baby potatoes and a hint of lemon zest

Slow-Cooked Beef Ragu

Rich, slow-cooked beef in a savoury tomato-based ragu, served over fresh pappardelle pasta and finished with shaved parmesan

Dessert

Your choice of:

Lemon Sorbet with Prosecco

A refreshing lemon sorbet, complemented by a splash of chilled prosecco

Crème Brûlée

A silky vanilla custard topped with a caramelised sugar crust

Eton Mess

A delightful combination of crushed meringue, whipped cream, and fresh berries



Woombye Pub
c.1900