



LUGARNO  
SEAFOOD RESTAURANT



# Melbourne Cup Luncheon

Tuesday 7<sup>th</sup> November 2017

## Entrees

### Salt & Pepper Squid

wild rocket & orange reduction

### Tempura Zucchini Flowers

ricotta & spinach, balsamic glaze

### Duck Liver Pate

onion jam, roasted capsicum & sour dough bread toast

### Fetta & Pickled Beetroot Salad

Baby endives, walnuts, apple & banyuls vinaigrette

## Mains

### Pan Grilled Tasmanian Salmon

potatoes, cauliflower, pickled raisins & baharat

### Slow Roasted Lamb Shoulder

Roasted potato, carrots & onions

### Oven Baked Chicken Supreme

sweet potato mash, green beans & paprika

### Battered Sand Whiting Fillets

salad greens, chips & tartar sauce

### Homemade Thyme & Potato Gnocchi

confit mix mushrooms, pearl onions, parmesan & truffle oil

## Desserts

### Honeycomb & Marshmallow Ice – Cream Sandwich

malt biscuits

### Vanilla Poached Pear

frangipane & mascarpone

### Chocolate Gateau

cherry ice cream

Three Course Choice \$55 per person.  
Prices are inclusive of gst.

