



LUGARNO
SEAFOOD RESTAURANT



Melbourne Cup Luncheon

Tuesday 5th November 2019

Entrees

Salt & Pepper Squid

wild rocket & orange reduction

Freshly Shucked Spring Bay Half Shell Scallops

steamed w/ ginger, shallots, soy sauce

Tempura Zucchini Flowers

ricotta & spinach, balsamic glaze

Buffalo Mozzarella Salad

heirloom tomato, basil, pine nuts & balsamic olive oil

Prawn Salad

quinoa, baby beetroot, mixed cress & seafood sauce

Grass Fed Beef Carpaccio

w/ parsnip puree, confit tomato, gherkins & cabernet sauvignon vinegar

Mains

Pan Grilled Tasmanian Salmon

potatoes, cauliflower, pickled raisins & baharat

Slow Roasted Lamb Shoulder

Oven baked potatoes, carrots, onions au jus

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

raspberry coulis

Vanilla Poached Pear

frangipane & mascarpone

Chocolate Gateau

cherry ice cream

Three Course Choice \$55 per person.

Prices are inclusive of gst.