



Duke's Inn 2018 Melbourne Cup Luncheon

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 entree main and dessert
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Smoked Salmon and Danish Feta Bruschetta *Veg option*

Toasted Garlic Bread, Danish Feta, Roma Tomato, Red Onion, Fresh Basil Drizzled w
 Extra Virgin Olive Oil and Balsamic Glaze

Vietnamese Duck Salad *GF*

w Mango, Chilli, Glass Noodle, Mint and Bean Shoot Salad,
 and Toasted Coconut and Cashews

fk lrop

Slow Roasted Beef Sirloin *GF*

Cooked Medium, Served w Caramelised Onion, Potato Gratin, Garlic Roasted Field
 Mushroom, Blanched Beans and Tarragon Bearnaise

Crispy Skin Tasmanian Salmon *GF*

Served w Asparagus, Potato Gratin, Dill and Caper Hollandaise on a Rocket, Parmesan
 and Baby Pepper Salad

Spinach and Ricotta Cannelloni *Veg*

Served w Side of Rocket, Pear, Walnut and Parmesan

A pp &q

Berry Cheesecake

Served w Cream and a Duet of Fruit Coulis

Citrus Tart *GF*

Tangy Citrus Tart Served w Fruit Coulis and Cream

Veg - Vegetarian

V - Vegan

GF - Gluten-Free