MELBOURNE CUP Juncheon ENTREES

Duck Breast with 5 Spice And Sticky Orange Dipping Sauce

King Prawn , Celeriac Remoulade, Seafood Bisque and Prosciutto

MAINS

(Comes with a Glass of Champagne)

Crispy Skin Chicken Supreme with Oven Roasted Beetroot, Potato Gratin, Baby Carrots Chermoula Sauce

Roasted Rack of Lamb Ribs with Macadamia Crust, Carrot Puree, Asparagus, And Beetroot Foam And Red Wine Jus

Beautiful Homemade Desserts

TUESDAY NOV 7 th

EsKGRand HOTEL

Booking Appreciated - Ph: 54241141