



*Rose &
Crown
Melbourne
Cup*

**LONG
TABLE
LUNCH**

**TUESDAY 6TH NOVEMBER
FROM 11AM**

**3 COURSE + 3 HOUR
DRINK PACKAGE**

+ SWEEPS & GREAT PRIZES

\$99 PER PERSON

**BOOKINGS ESSENTIAL - PHONE 9347 8100
RESERVATIONS@ROSECROWN.COM.AU**



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MENU

STARTERS

Chef's tasting board: prawn arancini, lemon & dill aioli, beetroot, walnut & goats cheese tarts, duck pate cones, onion jam, mixed olives, cured meats, fresh baked ciabatta loaves

MAINS

200 gram eye fillet, smoked carrot puree, rosemary & cheddar potato cake, porcini mushroom butter

Prosciutto wrapped chicken roulade stuffed with apricots, semi dried tomato & brie, roasted pumpkin & hazelnut quinoa salad, red wine jus

Crispy skin cone bay barramundi, honey mustard potatoes, tomato & chili relish, green oil

Springtime spinach gnocchi, zucchini, green peas, tarragon, goats cheese, capsicum coulis

DESSERT

Kaffir lime panna cotta, paw paw, strawberry & coconut salad, vanilla bean glaze

Sticky date pudding, butterscotch sauce, vanilla gelato, spun sugar



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BOOKING FORM

GUEST DETAILS:

Booking Name: _____

Number of Guests: _____

Contact Phone Number: _____

Email Address: _____

PAYMENT DETAILS:

Type of Card: _____

Card Number: _____

Expiry date: _____

CVV Number: _____

Cardholders Name: _____

Total Amount: (\$99 pp) _____

Authorised by (Signature of cardholder): _____

Please note that to secure your reservation, full prepayment is required and is non-refundable 10 days prior to arrival. Return form to reservations@rosecrown.com.au