

MELBOURNE CUP NOVEMBER 1ST 2011



ENTRÉE

SMOKED SALMON ON CROSTINIS WITH CAPER MAYONNAISE, SPANISH ONION SALAD AND GRILLED LEMON

CHICKEN CAESAR TARTLET WITH QUAIL EGG AND ANCHOVY DRESSING

MAIN

NORTHERN TERRITORY BARRAMUNDI ON A ROCKET, ROASTED CHAT POTATO AND FENNEL SALAD WITH SAUCE MALTAISE AND CHEVRE

PORK CUTLET ON A SWEET POTATO AND THYME CRUSH WITH A BEETROOT RELISH, WATERCRESS AND STICKY SHIRAZ JUS

BENDBROOK SIRLOIN WITH WILTED RED CABBAGE, POTATO CRISPS AND HERBED BUTTER GLAZE

DESSERT

DESSERT TASTING PLATE OF CHOCOLATE, ORANGE AND MINT ICE-CREAM

WHISKY CREAM AND SPRING BERRIES AMONGST SPONGE
WHITE CHOCOLATE AND VANILLA MOUSSE

INCLUDES 3HR DRINKS PACKAGE

\$87.50 PER HEAD

TWO SITTINGS, 12PM AND 1PM

NUMBERS LIMITED, \$40.00 DEPOSIT REQUIRED TO CONFIRM BOOKING

ROB ROY HOTEL

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