

# Melbourne Cup

## LUNCHEON

### Entree

Fresh Old tiger prawns & shucked rock oysters, lemon wedge & seafood sauce

Bacon and butternut arancini balls with rocket & pumpkin seed pesto

Crumbed Camembert w/ a mango & tomato chutney

### Mains

Crispy skinned snapper topped w/ green olive & roasted capsicum salsa resting on a Mediterranean inspired couscous

Beef Cheeks-slow braised beef cheeks, potato purée, confit tomatoes, buttered greens & red wine reduction

Wild Mushroom & truffle pappadel-wild mushroom & truffle pappadel pasta w/white wine cream sauce

### Dessert

Pavlova w/ macerated berries, passion fruit & vanilla whipped cream

Coconut panna cotta with watermelon mint granit & honeycomb

Head to our website for details & bookings

[hopeislandtavern.com.au](http://hopeislandtavern.com.au)