

AMELIE X PENFOLDS

MELBOURNE CUP



LUNCHEON

Tuesday, 3rd November | From 10:30am

3 Course Menu | Cocktail & Champagne Specials
Sweeps & Best Dressed | Entertainment

\$105 per head | Bookings Essential

Amelie Penfolds



Scan to Book

On Arrival

Glass of Penfolds Champagne

Served with trio of canape plate:

Duck liver parfait, brioche toast, with sticky fig

Mini Harissa pumpkin spinach tartlet with whipped goat's cheese (Dfo)

Asian tuna tartare, and guacamole on crispy wonton (Gfo)

To Start

Fresh bread rolls with whipped butter

Your choice of:

Seared carpaccio of beef with chilli, ginger, radish & soy (Gf, Df)

Or

Prawn, avocado & cucumber salad with zesty lime and soy dressing and roast diced cashew nuts (Gf, Df)

Or

Jalapeno and cheese arancini on corn and spinach salad with spicy jalapeno chutney

Mains

Your choice of:

Pan seared Salmon fillet with pea puree and herb salad (Gf, Df)

Or

Slow cooked lamb shoulder ragout on pappardelle, parmesan (Gf, Df)

Or

24-hour slow-cooked beef cheeks, beetroot puree, duck fat potatoes, peppered spinach and marsala sauce (Gf, Df)

To Finish

Penfolds Father tawny

Your choice of:

Carlota Delimon Cheesecake with cream cheese, lemon, lime and a crispy biscuit

Or

Amelie's Honey Cake with warm maple syrup, cream, strawberries & chocolate flakes

MELBOURNE CUP SPECIALS



Bin 28 Shiraz 2024
Glass: \$22 Bottle: \$105

Bin 311 Chardonnay
Glass: \$24 Bottle: \$110

Bin 51 Riesling
Glass: \$22 Bottle: \$105

Penfolds Champagne Brut
Glass: \$25 Bottle: \$115

Penfolds Champagne Rose
Glass: \$26 Bottle: \$130

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