

Toppi

MELBOURNE CUP

5 NOVEMBER 12-4 PM



3 COURSES SET MENU \$ 150PP
GLASS OF CHAMPAGNE OR NEGRONI ON ARRIVAL
LARGE TV SCREENS AND SWEEPS

MENU

ENTREE INDIVIDUAL PLATE

Antipasto misto

Oyster, caramelised fig and crispy prosciutto, caprese salad, tuna canolo, prosciutto and cherry tomatoes.

PASTA INDIVIDUAL CHOICE

Tagliatelle Sciuè Sciuè

Homemade pasta with king prawns, cherry tomatoes, garlic, chilli and basil.

Fettuccine Alla Bolognese

Homemade pasta, veal & pork ragù with fresh basil & Napoletana sauce.

Vegetarian Lasagna

Homemade pasta baked with buffalo mozzarella, Parmesan, spinach and Napoletana sauce.

MAINS INDIVIDUAL CHOICE

Sirloin Steak Free Range Pasture Fed 300g

Served with beef jus & seasonal vegetables.

Atlantic Salmon

With creamy herb & garlic sauce. Served with grilled asparagus.

Veal Parmigiana

With Napoletana sauce, provolone cheese & fresh basil.

DESSERTS ADDITIONAL \$18pp

Tiramisu

(Homemade Pan di Spagna, coffee & mascarpone cheese).

Crème Brûlée

(Served with homemade almond biscotti).

Chocolate Lava cake

(Served with mascarpone cream).