

GUNGAHLIN LAKES GOLF & COMMUNITY CLUB

MELBOURNE CUP

– LUNCH 2016 –

ENTRÉE

SMOKED CHICKEN

Smoked chicken served with asparagus, fresh orange salad and a sweet mustard dressing.

MAIN

served alternatively

ATLANTIC SALMON

Pan fried salmon fillet on a bed of crushed potato cake, roast carrot and broccolini drizzled with a chive and lemon butter sauce.

Or

FILLET OF BEEF

Char grilled beef fillet medallions on a bed of crushed potato cake, roast carrot and broccolini served with a rich red wine jus and béarnaise sauce.

DESSERT

BLUEBERRY & ALMOND SLICE

Sweet pastry slice filled with fresh blueberries and almond cream, dusted with icing sugar. Served with fresh cream and berry coulis.

TEA AND COFFEE

