

THE MAYLANDS HOTEL INVITES YOU TO GIDDY UP
MAYLANDS TUES 7 NOV BOOK NOW
MELBOURNE CUP

COME AND CELEBRATE IN STYLE | THE RACE THAT STOPS A NATION

Melbourne Cup Luncheon - Featuring 3 Course Menu

Includes meal plus 2 hour drinks package \$120 pp

Course I: *(Shared plates)*

*local whole king prawns, cocktail sauce, lemon.
taramasalata dip, bloody shiraz gin caviar, savoury oregano pita.
sliced jamon serrano, mild capocollo, wagyu bresaola, local olives, herbed baby bocconcini.
black truffle mushroom frittata, basil mayo.
local sourdough, grissini, good olive oil, za'atar, salted butter.
(GFO, DFO, VO)*

Course II: *(choice of)*

CORAL COAST BARRAMUNDI

goolwa pipis, mustard seed cream, roasted brussels sprouts, garlic chive oil, charred focaccia, crispy cavolo nero. (GFO, DFO)

WAGYU RUMP STEAK 'SIGNATURE SERIES MAYURA STATION'

char-grilled medium, creamed potato & leek, barbequed broccolini, pink peppercorn jus, crispy saltbush. (GF, DFO)

PORK BELLY PORCHETTA

lemon & sage butter, Jerusalem artichoke puree, artichoke hearts, baby arugula, crispy sage. (GF, DFO)

ARTISAN BURRATA

pomelo honey, black pepper, broad beans, tendrils, basil olive oil, hazelnut dukkah, charred focaccia. (GFO, V)

shared table salad *of endive, radicchio, shaved fennel, radish, fresh dill, vinaigrette,
shaved parmesan, sourdough croutons. (GF, V)*

Course III:

HONEY YOGHURT PANNA COTTA

honeyed fleurieu yoghurt panna cotta, orange blossom syrup, pistachio oil, crushed pistachio, lemon balm. (V)

shared table shortbreads (V)

DIETARIES GF Gluten free, GFO Gluten free option, DF Dairy free, DFO Dairy free option, V Vegetarian, VO vegetarian option

BOOKINGS ESSENTIAL maylandshotel.com.au

LOIS LANE SPARKLING
OR HENTLEY BLANC DE NOIRE
UPON YOUR ARRIVAL.



EST 1883
**MAYLANDS
HOTEL**
BAR & KITCHEN

TAB FACILITIES
SWEEPS

BEER GARDEN
BEST DRESSED
BEST HAT