

BOO's *Melbourne Cup* MENU

\$60.00

FINGER FOOD

Duck Wontons, 3 Chicken Terrine, Sweet Potato & Mint Filo's

Oysters 3 ways

(Red wine vinaigrette, Kilpatrick & Thai)

Mushroom Bread Tarts

Tempura Asparagus

STARTER

Trio of Trouts

Trout served 3 ways

MAIN COURSE – Alternate drop

Pork Belly

Honey & cider marinated caramelised pork belly, served with a fennel, blood orange salad & a potato chive croquette

Spatchcock

Garlic and thyme marinated spatchcock roasted to perfection, served with pancetta wrapped white asparagus and soft blue cheese polenta

DESSERT – Alternate drop

Hazelnut Dacquoise

Layered meringue filled with Belgium bitter chocolate ganache & crushed hazelnuts.

Served with sour raspberry coulis and double cream.

Blueberry Tart

Sweet short crust pastry filled with bourbon frangipane and blueberries.

Served with Amaretto cream and blueberry coulis.