



MELBOURNE CUP AT THE MOSAIC

\$72pp includes a three course lunch with your choice of entree, main and dessert

Includes a glass of bubbles on arrival
Simon Greenleaf NV Methode Traditional, Adelaide Hills

ENTREE

ARANCINI

Mixed mushroom, garlic aioli & truffle oil GF/V

FRITTERS

Zucchini fritters with house made chilli jam GF/VE

MAINS

TWICE COOKED SA PORK BELLY

Cooked in a master stock with coriander pesto, cashews, crisp vegetables & a mandarin ginger glaze GF

ATLANTIC SALMON

Tasmanian Salmon with snow pea tendrils, grapefruit, avocado, potato galette & citrus dressing GF

BEEF MEDALLIONS

With smashed chats, bacon jam & a raspberry balsamic reduction

HALOUMI

Grilled SA haloumi with garlic field mushrooms, baked pumpkin, ancient grains & romesco sauce GF/V

DESSERT

PANNA COTTA

Almond honey panna cotta, pear gel and spiced biscotti GF optional

RHUBARB FRANGIPANE

Pistachio & rhubarb frangipane tart with vanilla marscapone & cardamom syrup

DIETARY LEGEND

GF – GLUTEN FREE / V – VEGETARIAN