

# bretts wharf

## MELBOURNE CUP DAY

### **melbourne cup 2011 on arrival**

\$155 per person

11.30 – 3.30pm  
tuesday 1st november 2011

includes  
4 course lunch and  
4 hour beverage package

#### **on arrival**

glass of mumm cordon rouge champagne

#### **sparkling wine**

houghton quills  
chardonnay pinot noir

#### **white wine**

houghton quills  
classic dry white

#### **red wine**

houghton quills  
classic dry red

#### **beer**

james boags premium light  
xxxx gold on tap  
hahn super dry on tap

#### **non alcoholic**

soft drinks  
mineral water  
juice

large screens and plasma tv's

tab nearby

sweeps and prizes

entertainment - contemporary jazz duo  
"undercover cool"

pre payment required when  
making a reservation

dietary requirements can be catered for,  
please advise when making a booking

oyster bar and mumm champagne

#### **bread**

handmade sourdough roll, dukkah, balsamic,  
wendland extra virgin olive oil

#### **entrée**

mooloolaba prawns, daikon carpaccio, persillade,  
raspberry dressing

rosemary and fennel roasted pork, caramelised apple  
terrine, walnut crumble

roasted wild mushroom, pistachio puree, radish,  
brioche crisps

seared scallops, innisfail heart of palm,  
watermelon, tomato

#### **main**

mushroom crusted eye fillet steak, celeriac remoulade,  
chive puree, wholegrain mustard

pan-fried local fish, fraser island spanner crab, heart of  
palm, betel leaf, soy mayo

crispy chicken, crushed primavera potatoes, asparagus,  
soft herbs

pan fried barramundi, confit garlic potato whip, king  
prawn, frisee, slow cooked tomato salad

#### **dessert**

vanilla and ginger cheesecake, raspberry gel,  
blueberries, candied ginger

valrhona chocolate fondant, salted caramel, chocolate  
soil, mixed berries

bundaberg passionfruit and lemon posset, stone fruit,  
raspberry, meringue

local farmhouse cheeses, crackers, toasted walnut  
bread, grapes, quince