

CAFE PIEMONTE

🐾 Melbourne Cup Luncheon 🐾

≈ \$65 ≈

Per Person
11.30am to 3:30pm

Entree *(your choice)*

CHERRY TOMATO BRUSCHETTA

spanish onion, basil, cherry tomato, with olive oil and balsamic glaze on sourdough toast

SALMON

cos lettuce, cherry tomato spanish onion, capers with lemon olive oil basil mint sauce and balsamic glaze

Mains *(your choice)*

EYE FILLET

tender eye fillet with roast potato, asparagus wrapped in prociutto with red wine jus

WARM LAMB SALAD *(gf)*

with spinach, cherry tomato, red onion, fetta cheese, pine nuts, fresh mint, roasted sweet potato and a honey mustard dressing

PRAWN SALAD *(Crysral Bay)*

prawns with smoked salmon, avocado, potato salad, season fruits, mango and fresh mixed salad

BARRAMUNDI FILLET *(Cone Bay 170g)*

with roasted chat potatos, broccolini and salas verde

Vegetarian options available on request

Dessert *(your choice)*

TIRAMISU

with vanilla icecream

LEMON TART

with lemon/lime sorbet

TEA OR EXPRESSO COFFEE

served with after dinner chocolate

