

# Cafe Piemonte

## 🐾 Melbourne Cup Luncheon 🐾

≈ \$65 ≈

Per Person  
11.30am to 3:00pm

### Entree *(your choice)*

#### CALAMARI

mixed lettuce, spanish onion, cucumber, radish, garnished with micro herbs, tartare sauce

#### SALMON

cos lettuce, cherry tomato spanish onion and baby capers with balsamic glaze

### Mains *(your choice)*

#### EYE FILLET (yearling Angus, grass fed)

tender eye fillet with mash potato, sautéed asparagus wrapped in prosciutto with a side of mushroom sauce

#### LAMB CUTTLETS

(3) mash potato, sautéed baby carrots, broccolini with lime olive dressing and pesto garnish

#### PRAWN SALAD

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

#### BARRAMUNDI FILLET

with mash potato, sautéed baby carrots and broccolini with a side of salas verde or fresh garden salad and beer battered fries, side of tartare sauce

*vegetarian options available on request*

### Dessert *(your choice)*

#### TIRAMISU

Tia Maria and espresso coffee infused served with cream

#### CRÈME BRULEE

Free-range eggs with vanilla and cream topped with caramelized sugar

#### CHEESE CAKE

Vanilla cheese cake with passionfruit coulis

#### TEA OR EXPRESSO COFFEE

