

TUESDAY 5<sup>TH</sup> NOVEMBER

# MELBOURNE CUP



**\$75** INCLUDES **THREE COURSE SET MENU**

————— **SWEEPS** ♦ **LIVE RACE COVERAGE** —————



**CRUSOE'S.**  
RESTAURANT

**LAKES HOTEL**  
EST. 1985



# MELBOURNE

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## CUP

### ENTRÉE GRAZING PLATE

Duck Croquette & Mustard Crème  
Beetroot Confit & Goats Curd  
Olive Oil Poached Salmon & Avocado Mousse  
Parmesan & Black Pepper Pannacotta, Seed Wafer  
Nicoise Salad

### MAIN GRAZING PLATE

Chateaubriand, Santa Gertrudis (Barossa SA) and NT Barramundi  
Potato Dauphinoise, Honey Carrot Puree  
Onion Rings & Shiraz Jus

### DESSERT GRAZING PLATE

Strawberry Mousse  
Chocolate Peanut Brittle  
Salted Caramel Semi Freddo  
Mini Lemon Meringue Tart  
Fresh Berries



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RESTAURANT