



MELBOURNE CUP '20

MENU

Individual Entrée Grazing Plate

Salt & Pepper Squid Salad and Grilled Chicken Yakitori Skewer
with Teriyaki Sauce

Main Course

180gm Beef Fillet served with Mash Potato, Broccolini and Red Wine Jus

Or

Pan Fried Salmon Fillet served with Lyonnaise Potato, Asparagus Spears
and Tomato Salsa

Individual Dessert Grazing Plate

Mini Pavlova with Summer Fruit Salsa, Macaron, Chocolate Brownie
and Fresh Berries

LAKES HOTEL
EST. 1985


childhood cancer



MELBOURNE CUP '20

BEVERAGES

Bird in Hand Sparkling Pinot Noir

Bird in Hand Sauvignon Blanc

Grant Burge Moscato

Bird in Hand Rose

Bird in Hand Shiraz

Hahn Super Dry

Coopers Session Ale

Hahn Premium Light

Assorted Post Mix Soft Drink

Juice

Filtered Water

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