



# Melbourne Cup 2011

Glass of Sparkling on arrival

## **Mia's Antipasto Platters**

served to the table

### **Entrée**

#### **Atlantic Salmon**

Char grilled skin on salmon fillet served on a bed of sage butter mash with wilted spinach, cherry tomatoes & lemon vinaigrette

OR

#### **Sicilian Cotoletta**

Prime grilled lamb cutlets accompanied with sweet potato wedges, a crisp garden salad and finished with a zesty parsley and garlic vinaigrette

OR

### **Main**

#### **Bistecca Griglia**

Tender scotch fillet steak, char-grilled medium served on a sun dried tomato & olive mash, roasted field mushroom finished with a red wine jus

Or

#### **Pollo Ballantine**

Poached chicken breast wrapped in bacon & stuffed with spring onion & provolone cheese topped with a creamy champagne sauce served with roasted potatoes & crisp greens

Or

#### **Cotto Barramundi**

Char grilled barramundi served with grilled zucchini and a delicate oven roasted capsicum pepperonata

### **Dessert**

#### **Panna Cotta**

Double cream, vanilla bean and lemon served with fruit accompaniments

Or

#### **Tiramisu**

Traditional Italian cake, layers of coffee cousee, mascarpone and Tia Maria soaked sponge fingers

**\$65pp**

**Minimum 4 guests**

**Sweepstakes and Door Prizes**

