

# MELBOURNE CUP 2019

TUESDAY NOVEMBER 5

*On arrival Jansz Premium Cuvée*

## ENTRÉE

**Tomato tart with whipped feta**, pinenuts, basil and vinocotto  
**Seared scallops** on a spring vegetable stew, parmesan and pea tendrils

## MAIN COURSE

**Pan fried Atlantic Salmon** with roasted fennel, asparagus, raisins,  
almonds and miso orange dressing  
**Braised beef cheek** with celeriac purée, fondant potatoes,  
broccolini and jus

## DESSERT

**Sticky date pudding** with salted caramel sauce and vanilla ice cream  
**Vanilla bean panna Cotta** with poached peach and almond tuile

## LIVE COVERAGE / SWEEPSTAKES BEST HAT / LUCKY DOOR

**\$95** per head

Please make any special food requests on booking  
*Bookings [www.thecooksgarden.com.au](http://www.thecooksgarden.com.au) / Call 9144 5086*  
*Payable in advance, Fully licensed*

LUNCH \* DINNER  
272 BOBBIN HEAD ROAD  
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