

# MELBOURNE CUP 2021

TUESDAY NOVEMBER 2

*Sparkling On arrival*

## ENTRÉE

**King Fish Carpaccio**, watermelon radish, blood orange gel,  
puff wild rice, watercress GF DF

**Butternut Pumpkin Ravioli**, chestnut cream, confit chicken wing, jus

## MAIN COURSE

**Ocean Trout**, celeriac purée, potato croquette, asparagus,  
lemon beurre blanc

**Junee Lamb Loin** with artichoke purée, pearl onions, cavolo nero,  
lamb jus GF

## DESSERT

**Mixed Berry Tart**, crème Diplomat, raspberry gelato

**Coconut Pannacotta**, rum roasted pineapple, meringue shards

## LIVE COVERAGE / SWEEPSTAKES/ BEST HAT

**\$110** per head

Please make vegetarian or special food requests on booking

*Bookings [www.thecooksgarden.com.au](http://www.thecooksgarden.com.au) / Call 91445086*

*Payable in advance, Fully licensed*

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272 BOBBIN HEAD ROAD  
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