

MELBOURNE CUP DAY LUNCH

AT SAN LORENZO

TUE 7 NOV

11:30AM FOR 12PM START

ENTREE - Your choice of

Beetroot ravioli, golden & red baby beets, burnt butter, sage, hazelnuts ^(N)

Seafood salad, poaches prawns, calamari, scallops, mussels, light gazpacho

Tempura oyster, roast capsicum, basil aioli, black olive

Venison carpaccio, toasted pinenuts, pickled shallot, watercress, sultanas ^(N)

Gnocchi, pan-seared, heirloom tomato, pancetta sugo, buffalo ricotta

MAIN COURSE - Your choice of

Eye fillet, grass fed 220g, white truffle polenta, foi gras sauce, asparagus spears ^(GF)

Aylesbury cross duck, crispy skin breast, sweet potato, pickled cherry, kirsch reduction ^(GF/DF)

'Cotoletta', pork rib eye, golden herb crumb, salt roasted vine tomato, basil aioli

Fish of the day - wait staff to advise

'Mezze Maniche', octopus, chorizo, tomato bisque, green olive

Verdura risotto, zucchini, sugar snap peas, cacio pepe, torn mozzarella ^(V)

SIDES - 10 each

Shoe-string fries ^(GF/DF)

Asparagus spears, macadamia nuts, lemon ^(GF/N)

Mixed salad leaves, citrus dressing ^(GF/DF)

Baked chat potatoes, bone marrow butter ^(GF)

DESSERT - Your choice of

'Tartufo' chocolate hazelnut parfait, cherry centre, toasted meringue, praline ^(GF/N)

Dark chocolate and cherry cremieux tart

Classic tiramisu, coffee-soaked sponge finger, zabaglione cream, cocoa

Cheese selection, with house made lavosh & fruit preserve

Pyengana Cheddar, Tarago Gippsland Blue, Woombye Blackall Camembert



V - vegetarian

GF - gluten free

DF - dairy free

N - contains nuts