



Cup Lunch 2020

3 Course Gourmet Menu \$99pp

or upgrade to the VIP option with a 3hr Beverage Pack \$149pp

On Arrival

Glass of Moët Imperial NV Champagne

Entrée

Vegetarian Stack

grilled mixed vegetables with salsa verde

Prawn Cocktail

prawns, avocado, tomato concasse & cocktail sauce

Main

Slow Roast Rib Eye

potato gratin, broccolini & béarnaise sauce

Pan-fried Snapper

herbed potato purée & sautéed asparagus

Mushroom Risotto

spinach, truffle oil & parmesan

Sides

Polenta Chips

Melody Tomato, Bocconcini & Avocado Salad

Dessert

Macadamia Dark Chocolate Mousse

with cream & honeycomb macadamia crumble

Cheese Plate

South Cape Brie, quince paste, lavosh & fruit

