

TUESDAY 4TH NOVEMBER

Melbourne Cup

WATERFRONT LUNCHEON

MENU

ENTRÉE

enjoy shared

HOUSE BAKED FOCACCIA
balsamic olive oil

BEEF TARTARE

on scallop potatoes with salmon roe

STUFFED CHICKEN WING
honey glazed

DESSERT

CHAI PANNA COTTA

adelaide hills strawberries,
pistachio crumb, persian fairy floss

MAIN

alternate drop

EYE FILLET

served pink, potato gratin, beef jus
and parsley salad

SALMON

salmon roe veloute and broccolini

*mains served with garden salad
and house dressing*

BEVERAGES

First Drop Wines Follow The Sun

Yalumba Samuel's Collection Rose

Yalumba Samuel's Collection Chardonnay

Yalumba Samuel's Collection Barossa Shiraz

Luciano's Lager (*Tap*)

Cascade Light (*Bottle*)

Assorted Soft Drinks & Juices

LUCIANO'S
ON THE MARINA