

TUESDAY 5TH NOVEMBER 2024

MELBOURNE CUP



LONG LUNCH

2 COURSE SET MENU

\$42

AMUSE-BOUCHE

Mushroom & Parmesan Arancini with sriracha drizzle
with complimentary glass of The Lane "Lois" Blanc de Blancs

MAINS (Choice of)

Crumbed Flathead GF option available

Served with roast potato, lettuce, tomato & cucumber salsa drizzled with lime aioli

Braised Steak & Onion GF

Slow Braised Beef with onions & herbs served on mash & broccoli, spring onion

Crispy Chicken Tenderloins

Served with potato bake, fried broccoli & sweet chili tomato sauce

Leek Frittata V, GF, DF

Braised leek frittata topped with chargrilled marinated vegetables, asparagus & olive vinaigrette

DESSERT (Choice of)

Pavlova GF, DF option available

Individual pavlova topped with whipped cream, pineapple & passionfruit

Sernik

Polish style cheesecake, topped with meringue, whipped cream & strawberry

THE LANE VINEYARD.



Bookings Essential! WWW.MAIDOFACKLAND.COM.AU
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