

TUES 03 NOV

MELBOURNE CUP

2 COURSE LUNCHEON
\$39

MAIN

N.T Barramundi with roast capsicum pesto crust served with roast baby potato, baby carrots and zucchini finished with lemon hollandaise (GF)

OR

12 hour slow roasted pepper crust sirloin served on potato and spinach bake with broccolini and thyme balsamic glaze (GF on request)

OR

Medley of swiss, enoki and oyster mushroom risotto, tossed with herbs chilli and finished with shaved parmesan

DESSERT

Chocolate and raspberry tart with chocolate ice cream

OR

Lemon & ricotta cake served with lemon curd and vanilla bean ice cream

Thirley's
MAID
OF AUCKLAND

