



MELBOURNE CUP

Lunch Menu

*\$75 per person includes a complimentary
glass of bubbles*

TRIFECA TASTING PLATE

*chilled mango & king prawn cocktail tart
smoked duck on a crisp noodle cake & Asian salad
middle eastern minced lamb with crumbled feta & hummus*

MR 7 MAINS

CHARGRILLED EYE FILLET (gf)

*on parmesan baked polenta with
seasonal greens & seeded mustard jus*

or

SESAME SEARED BLUEFIN TUNA (gf)

with pickled Asian radish salad & Nam Jim

or

OVEN BAKED CHICKEN BALLENTINE (gf)

*on a cauliflower & speck puree with spring peas
& sweet potato crisps*

or

PAN SEARED POTATO GNOCCHI (v)

with caramelised leek, pumpkin, spring peas & fresh ricotta cheese

DESSERT THAT STOPS THE NATION

BAKED PORTUGUESE CUSTARD TART

*with fresh fruit accompanied by mini
macaroons & chocolate mouse cigar to celebrate!*

To book please call Polly on 8362 1234 or email functions@almatavern.com.au
Deposit of \$10 pp required



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