

TUESDAY, 5 NOVEMBER 2019 FROM 12PM

MELBOURNE

Cup

MENU

2 COURSE
\$60PP

ENTREES

PRAWN COCKTAIL

KING PRAWNS, 1000 ISLAND DRESSING,
ICEBERG, LEMON

STEAK TARTARE

HAND MINCED BEEF TENDERLOIN,
CAPERS, CORNICHON, MUSTARD,
ESCHALLOTS, HORSERADISH, EGG YOLK,
CROUTONS, WATERCRESS

FREEMANTLE OCTOPUS

CHORIZO, HUMMUS, OLIVES,
ROCKET, TOMATO

CHICKEN CROQUETTES

CHIVE AIOLI, SPECK JAM

MARINATED HALOUMI

FRISSE, MIXED HERBS, CRISP BREAD,
TOMATO, CUCUMBER, ONION,
SMOKED EGGPLANT YOGHURT

MAINS

SURF & TURF

EYE FILLET, KING PRAWNS,
POTATO GRETTIN, ASPARAGUS,
BERNAISE SAUCE

LAMB RACK

BRAISED WHITE BEANS, PEA PUREE,
HIERLOOM CARROTS, SALSA VERDE

PAN ROASTED BARRAMUNDI

BABY POTATOES, BROCCOLINI, TRUSS
CHERRY TOMATOES, BLACK CAVIAR
& LEMON BEURRE BLANC

DUCK BREAST

DUCHESS POTATOES, FIG JAM, BABY
SPINACH, PORT SAUCE

WILD MUSHROOM RISOTTO

TRUFFLED PECORINO, PARSLEY

LIVE MUSIC
after the
RACES

BOOK TODAY BY CALLING (02) 9035 8888

PREMIUM **TAB** FACILITIES ON-SITE
+ 30 SCREENS

BEST
DRESS
PRIZES

THE
BOURBON
HOTEL

22 DARLINGHURST RD, POTTS POINT NSW 2011 | (02) 9035 8888
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