



TUESDAY 1ST NOVEMBER, 2022

Melbourne Cup


blackbird



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3 Course Banquet Menu | \$90 pp



ENTREE - Shared in the middle

Salt and pepper Calamari | Lightly battered calamari and zucchini, served with aioli

Arrancini Balls (v) | Traditional risotto balls w. pumpkin, peas & mozzarella w. chilli mayo

Tomato bruschetta (v) | Roma tomato, feta cheese, Spanish onion & balsamic glaze

MAIN- Choose 1 option

Salmon Fillete (gf) | Pan fried crispy skin salmon cooked medium w. mash, grilled asparagus, topped w. Salsa verde

Ribeye cook medium | Served w. cocktail potatoes, broccolini & mushroom sauce

Kangaroo | Chargrilled kangaroo served rare w. potato wedges & Jack Daniels sauce

Vegan Chimmicuri pasta | Served w. Baby Bella mushroom, sun-dried tomatoes & kalamata olives tossed w. Rocket and house made chimichurri sauce

Fettuccini Palermo | Chicken, bacon, mushroom & snow peas tossed w. a light cream, pesto sauce

Prawn pizza | Spinach, fresh tomato, zesty prawns & chilli mayo

Chorizo pizza | Chorizo, Spanish onion, mushroom, smoked paprika & capsicum salsa

DESSERT

(Alternative serves)

Chef's selection