



# Melbourne Cup

## SET MENU



  
EASTBANK  
CAFE · BAR · PIZZERIA



## BREAD ON ARRIVAL

Home-made garlic bread | *organic garlic butter, olive oil ciabatta bread*

## ENTRÉE

Bruschetta | *Cherry tomato, onion, basil, e.v.o.o (DF, V)*

Calamari Fritti | *Loligo calamari, rocket leaves, fresh lemon & chilli mayo*

Cheese Croquettes | *pesto aioli & micro herbs*

Garlic Prawns | *Grilled Queensland tiger prawns, garlic, chili, parsley, e.v.o.o*

Smoked Ocean Trout Bruschetta | *Sourdough bread, avocado, cream cheese & smoked ocean trout*

## MAIN COURSE

*served with wild rocket, pear & shaved parmesan salad*

Gamberi Pizza | *Prawns, zucchini, tomato, chilli, mozzarella, tomato salsa*

Gnocchi ai Funghi | *Hand-rolled gnocchi, mascarpone cheese, wild mushrooms & spinach (V)*

Mushroom Risotto | *Mushrooms, porcini & truffle paste with shaved parmesan*

Signature Seafood Linguine | *Queensland prawns, mussels, clams, squid & fish baked in parchment bag with basil pesto, Napoli sauce, fresh chili & garlic*

Pappardelle Lamb Ragout | *Fresh pappardelle pasta, slow-cooked lamb shoulder ragout, gremolata*

Chicken Parmigiana | *Crumbed chicken fillets, napolitana sauce, melted mozzarella & parmesan cheese, fried basil*

Grilled Barramundi Fillet | *Served with potato, roasted asparagus & salsa rossa (GF)*

Veal Scaloppine | *Served with mushroom sauce and crushed potato*  
*gluten-free pasta and pizza bases are available, additional charges apply.*

## OPTIONAL DESSERTS

*Make it a 3 course meal by adding dessert for \$10pp*

Tiramisu Della Casa | *Made in house using our top secret mix of Italian spirits & rich espresso, served in a large coffee cup*

Vanilla Panna Cotta | *With berry coulis*

