

TUESDAY 3RD NOVEMBER 2026

MELBOURNE CUP LUNCHEON

ENJOY A DELICIOUS TWO-COURSE ALTERNATE DROP MENU.

Including a complimentary 200ml bottle of champagne or a schooner of beer on arrival.

Celebrate the 'Race that stops the Nation' Here at Central Leagues Club.

ENTRÉE

- **Smoked Salmon & Ricotta Cob Loaf Crostini**

Creamy ricotta cheese and premium smoked salmon served on toasted cob loaf crostini.

- **Crispy Pork Belly Bites**

Tender pork belly finished with a sweet soy glaze, served with chorizo and fresh baby spinach.

- **Salt & Pepper Squid**

Lightly seasoned and fried squid, served with an Asian herb garnish and zesty nam jim sauce.

MAIN COURSE

- **Herb-Crusted Salmon**

Oven-baked Atlantic salmon topped with a fragrant herb crust, served with creamy potato gratin, seasonal greens and our signature herb sauce.

- **Roasted Lamb Rump**

Succulent lamb rump cooked to perfection, served with smooth sweet potato mash and seasonal vegetables.

- **Chicken Saltimbocca**

Tender chicken breast wrapped with prosciutto and sage, served with creamy mashed potato and seasonal vegetables.

\$55^{PP}
**2 COURSE
LUNCH**



**Bookings Essential*