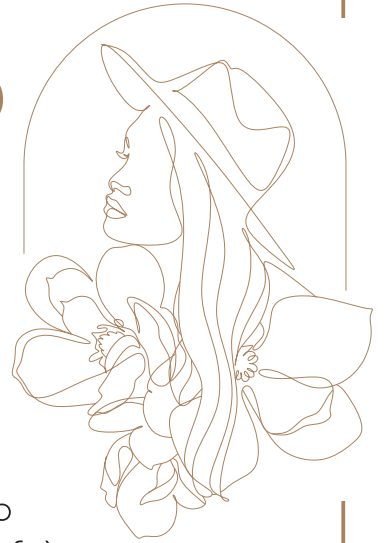




WALKERS ARMS
EVENTS CENTRE

Melbourne Cup

TUESDAY NOV 5 | DOORS OPEN 12PM



Shared Entree

Alla panna arancini, truffle aioli, parmigiano reggiano, extra virgin olive oil, black pepper (gfo)

Mini South Australian prawn brioche roll, marie rose dressing, pickled shallot, native finger lime, sorrel

Burrata caprese, heirloom tomatoes, peach, basil, pine nuts, aged balsamic, house-made focaccia (v, gfo)

Choice of Main

Roasted sirloin (served medium), hand-cut chips, chiffonade green beans, balsamic, salsa verde (gf)

Pan roasted salmon, soft polenta, slow roasted roma tomato, cavalo nero, gremolata (gf)

House-made potato gnocchi, lemon butter sauce, walnuts, gorgonzola, sage (v)

Dessert

Vanilla bean panna cotta, seasonal fruit, roasted almond tuille (gfo)

Please Note: If you have a specific dietary requirement, please leave us a note upon checkout.

For bookings visit walkersarms.com.au & click on the store button

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