



Melbourne Cup

TUESDAY NOV 3 | DOORS OPEN 12PM
FOUR COURSE SET MENU \$75 PER PERSON

Starter

House baked focaccia with trio of dips (gfo)

Shared Entrée

Salt & pepper squid, lemon, fresh greens, nori tartare (i)

Kilpatrick oyster (a, gf)

Mains

Choice of:

Roast sirloin with roast potatoes, baby carrots, broccolini,
Yorkshire pudding & jus (gfo)

Herb-crumbed King George whiting, hand-cut chips, orange & tarragon mayo,
rocket, apple, pistachio & red onion salad (a, gfo)

Roast chicken breast, potato gratin, grilled asparagus,
caramelised onion velouté (gfo)

Dessert

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

V = Vegetarian | GF = Gluten Free | GFO = Gluten Free Option | A = Australian | i = International

*Note: Dietary requests (such as vegan/vegetarian/gluten free) can be catered for - please advise our team when booking.

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

Note: All bookings are non-refundable. For more info contact the hotel on 83448022 or email functions@walkersarms.com.au.

