

MELBOURNE CUP

5TH OF NOVEMBER, 2024 | AT LUCIA'S BY THE SEA

\$170 per person inclusive of drinks package and 3 course meal

ENTREE

3 citrus octopus carpaccio

seasoned w/ capers, olive oil, salt, pepper (GF,DF)

Salt & pepper calamari

w/ cajun aioli

Pumpkin Arancini

w/ 4 cheese sauce (V)

Warm beef salad

finished w/ smoked scamorza, American mustard dressing

Prawn & zucchini risotto

finished w/ nutless basil pesto

MAIN

Snapper fillet & prawns

2 king prawns, saffron rice, home made seafood bisque

Eye fillet

cooked medium w/ pumpkin puree, potato stack, green peppers, parmesan

King prawns

5 grilled garlic & chilli king prawns, rice, homemade bisque

Eggplant parmigiana

Mozzarella, basil, napoli sauce parm

Slow braised beef cheeks

w/ potato stack, porcini & truffle sauce

DESSERT

Brownie

hot dark chocolate brownie, vanilla ice cream

Sticky date pudding

Baileys butterscotch, vanilla ice cream

House-made tiramisu

w/ amaretto cream

Trio of Sorbet

mango, raspberry, lemon

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Beers:

Asahi
Tooheys New
Corona
Peroni
Carlton Dry
Great northern zero
Great northern super crisp

Wines:

Shiraz
Sauvignon Blanc
Moscato
Pinot Grigio
Sparkling
Cabernet Sauvignon

Spirits:

Vodka
Bourbon
Rum
Gin
Scotch
Whisky
Tequila

Non-alcoholic:

Lemonade
Coke
solo
Lemon lime bitters
Coke zero
Apple juice
Pineapple juice
Cranberry juice
orange juice
Barista made coffee & tea

*Cocktails available for
purchase at the bar.*