

**Tuesday 4th
November**

Melbourne Cup

Luncheon



Entrée's

Pan Seared Scallops

Pan Seared Scallops with Miso Carrot Puree, Chermoula, Crisp Pancetta, Pine Nuts and Beetroot Tuile

Diamantina Grain Fed Wagyu Rump Cap (MB) 9+ Tataki

with Tasmanian Wasabi Leaf, Wakame Salad, Black Garlic Mayo, Teriyaki Sauce and Salmon Roe

Mains

Arroz Negro Con Pulpo Y Camaro'n Salpicao.

Octopus Tentacles and U10 King Prawns, Garlic-Miso Paste, Arborio Rice in Prawn Stock with Cuttlefish Ink, Anchovy Gremolata, Cherry Tomato Confit, and Lemon Curd.

Lamb Rack (Lamb from Tasmania)

Pan Seared Lamb Rack with Baba Ghanoush, Pea Puree, Goat Fetta, Tarator, Minted lamb Jus and Parsley Salad.

Ricotta Gnocci Primavera

Peas, Broad Beans, Prosciutto, Dehydrated Ricotta Zucchini Flower and Truffle Pecorino. (Vegetarian Option Available)

Beautiful Homemade Desserts

BOOK NOW PH: 54241141 or

Online via www.grandhotelesk.com

**Full Menu
Also
Available**