

MELBOURNE CUP AT LURLEENS

Amuse Bouche

Baked half shell Mooloolaba scallop, truffle scented cauliflower & caperberry salsa.

Entrée

Parmesan & herb crumbed lamb cutlet, Sicilian eggplant, goats curd & seeded mustard jus.

Main

Pan seared chicken breast, lobster & Queensland prawn risotto, asparagus & hollandaise sauce.

Dessert

Muscovado coconut dacquoise, lychees, popping pearls & chocolate praline.