

THE
LION
HOTEL
MELBOURNE CUP DAY

JERNINGHAM ROOM

\$120 PER PERSON

12-3PM FOOD + BEVERAGE PACKAGE

CANAPE + GLASS OF CROSER NV SPARKLING ON ARRIVAL

WILD MUSHROOM ARANCINI BALL, PRESERVED LEMON AIOLI

SHARED ENTRÉE

ROASTED BEETROOT + GOATS CURD TART, ROAST HAZELNUTS, FIG VINCOTTO

AUSTRALIAN KING PRAWN, WHITE BEAN SKORDALIA, GREMOLATA

DUCK RILLETTES, PICKLED CUCUMBERS, TRUFFLE, BRIOCHE

CHOICE OF MAIN

SPRING VEGETABLE GNOCCHI

ASPARAGUS, ROAST PUMPKIN, BROCCOLINI, CREME FRAICHE,

SILVERBEET, ALMOND PESTO

PAN SEARED KING SALMON

LEMON, GARLIC + ARTICHOKE CONFIT, PEAS, MINT, HORSERADISH BUTTERMILK

CAPE GRIM SIRLOIN

TALLEGIO POTATO PUREE, PORCINI BUTTER, RED WINE JUS

CHOICE OF DESSERT

TOASTED LEMON MARSHMALLOW, BERRIES, CRÈME FRAICHE ICECREAM, ALMOND BISCOTTI

DARK CHOCOLATE PANNACOTTA, BURNT ORANGE SORBET,
CHOCOLATE TUILLE, HONEYCOMB

STRAWBERRIES + CREAM, VANILLA BEAN PARFAIT, MELTING MOMENTS,
STRAWBERRY SORBET, CONSOMME, CHAMPAGNE

BEVERAGES

PETALUMA WINES DRINK PACKAGE

CROSER NV SPARKLING CHARDONNAY PINOT NOIR, ADELAIDE HILLS

2019 SAUVIGNON BLANC, ADELAIDE HILLS

2019 CHARDONNAY, ADELAIDE HILLS

2018 SHIRAZ, COONAWARRA

BEERS AVAILABLE ON TAP

HEINEKEN, URAIDLA SESSION ALE, URAIDLA FUTURE LIGHT, HAHN SUPER DRY

SOFT DRINK + JUICE

FOR ALL ENQUIRIES

PLEASE CONTACT EVENTS MANAGER ASHLEIGH SANDFORD ON (08) 8367 0222

THE
LION
HOTEL
MELBOURNE CUP DAY

RESTAURANT

\$150 PER PERSON

12-3PM FOOD + BEVERAGE PACKAGE

CANAPE + GLASS OF G.H MUMM ON ARRIVAL

WILD MUSHROOM ARANCINI BALL, PRESERVED LEMON AIOLI

SHARED ENTRÉE

OYSTERS NATURAL, SHALLOTS, CHARDONNAY VINEGAR

CRISPY ZUCCHINI FLOWERS, PRESERVED LEMON, THYME RICOTTA,
SALSA VERDE, TOMATO SUGO

PORT LINCOLN KINGFISH CRUDO, ORANGE, FENNEL, DILL, PINK PEPPERCORNS

DUCK RILLETTES, PICKLED CUCUMBERS, TRUFFLE, BRIOCHE

CHOICE OF MAIN

SPRING VEGETABLE GNOCCHI
ASPARAGUS, ROAST PUMPKIN, BROCCOLINI, CREME FRAICHE,
SILVERBEET, ALMOND PESTO

PAN SEARED KING SALMON
LEMON, GARLIC + ARTICHOKE CONFIT, PEAS, MINT, HORSERADISH BUTTERMILK

CAPE GRIM SIRLOIN
TALLEGIO POTATO PUREE, PORCINI BUTTER, RED WINE JUS

CHOICE OF DESSERT

TOASTED LEMON MARSHMALLOW, BERRIES, CRÈME FRAICHE ICECREAM,
ALMOND BISCOTTI

DARK CHOCOLATE PANNACOTTA, BURNT ORANGE SORBET,
CHOCOLATE TUILLE, HONEYCOMB

STRAWBERRIES + CREAM, VANILLA BEAN PARFAIT, MELTING MOMENTS,
STRAWBERRY SORBET, CONSOMME, CHAMPAGNE

BEVERAGES

SHAW + SMITH WINES DRINK PACKAGE

2020 SAUVIGNON BLANC, ADELAIDE HILLS
2019 M3 CHARDONNAY, ADELAIDE HILLS
2018 SHIRAZ, ADELAIDE HILLS
2020 THE OTHER WINE CO PINOT NOIR, ADELAIDE HILLS

BEERS AVAILABLE ON TAP
HEINEKEN, URAIDLA SESSION ALE, URAIDLA FUTURE LIGHT, HAHN SUPER DRY
SOFT DRINK + JUICE

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THE
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MELBOURNE CUP DAY

GENERAL ADMISSION

\$95 PER PERSON

3 COURSE SHARED FOOD + 4 DRINK TICKETS

SHARED ENTRÉES

WILD MUSHROOM ARANCINI BALL, PRESERVED LEMON AIOLI

ROASTED CAULIFLOWER, QUINOA + KALE FRITTERS, HARISSA YOGHURT

AUSTRALIAN KING PRAWN, WHITE BEAN SKORDALIA, GREMOLATA

DUCK RILLETTES, PICKLED CUCUMBERS, TRUFFLE, BRIOCHE

SHARED MAINS

PAN SEARED KING SALMON

LEMON, GARLIC + ARTICHOKE CONFIT, PEAS, MINT, HORSERADISH BUTTERMILK

CAPE GRIM SIRLOIN

TALLEGIO POTATO PUREE, PORCINI BUTTER, RED WINE JUS

SHARED SIDES

SMASHED CHAT POTATOES

ROCKET, PEAR + PARMESAN SALAD

PETIT FOURS TO FINISH

BEVERAGES

4 DRINK TICKETS

SPARKLING, WHITE + RED WINES

BEERS AVAILABLE ON TAP

HEINEKEN, URAIDLA SESSION ALE, URAIDLA FUTURE LIGHT, HAHN SUPER DRY

SOFT DRINK + JUICE

(VEGETARIAN ALTERNATIVE AVAILABLE ON REQUEST)

FOR ALL ENQUIRIES
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