

BORONIA

KITCHEN

MELBOURNE CUP 2018

Thank you for your enquiry regarding a Melbourne Cup reservation at Boronia Kitchen.

Celebrate in true carnival style with a four-course lunch at Boronia Kitchen. Dress to impress and win some fabulous prizes for 'best dressed' and view the race live.

Chef and co-owner Simon Sandall has design a four course lunch menu at the set price of \$115 per person which includes a glass of bubbles on arrival.

As this event is subject to limited availability your reservation will be considered tentative until we provide you with written confirmation. Pre-payment per person for food only is required via credit card. Beverages are to be settled on the day. Due to the high demand for this event, should you cancel your reservation on or after Friday 26th October, we will be unable to provide a refund.

For a reservation request, please complete and return this booking form via email to hello@boroniakitchen.com.au or drop it in to us at Boronia Kitchen

EVENT DETAILS

Date: Tuesday 6th November 2018

Time: 12pm to 4pm

Menu: Four course lunch with glass of bubbles, coffee and petit fours

Cost: \$115 per person

RESERVATION DETAILS

Booking Name: _____

Number of guests: _____ Contact number: _____

Email address: _____

Any dietary requirements _____

PAYMENT details

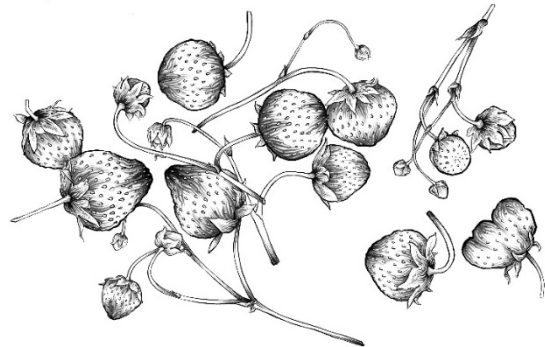
Name of cardholder: _____

Credit card number: _____

Expiry date: _____ CCV code: _____

Amount to be charged: _____

Signature of card holder: _____



— MELBOURNE CUP 2018 —

CANAPÉS

Parma ham, melon, oregano
Crushed broad bean, mint, lemon oil, crostini
Prawn toast, sesame, yuzu mayonnaise

ENTREE

House smoked salmon, crème fraiche, pickled cucumbers, rye crisp
or
Burrata, cured beetroot, blackberry vinegar, marjoram

MAIN

Pan fried barramundi, charred leek, dashi, sea greens
or
Pan fried lamb loin, peas, mint, black garlic, radish

DESSERT

Chocolate delice, hazelnuts, raspberries
or
Blood orange and nashi pear salad, blood orange sorbet