

Vagelis Café & Bar

Melbourne Cup Lunch 2011

Entrée

Marinated Mixed Olives

Kalamata & Green Cracked olives served with grilled Pita Bread

Oysters

Six freshly shucked oysters served with Wakame & shallot dressing

Haloumi Salad

Haloumi, fig and crispy pancetta salad

Fresh Prawns

Served on top of mango, tomato and avocado salsa

Mains

Medallions of Eye fillet

Served on a garlic potato mash with almond buttered asparagus drizzled with a beef jus

Baked Snapper

Seasoned with lemon & fennel resting on a warm potato & rocket salad with pine nuts

Chargrilled Chicken

*Resting on a Classic Waldorf salad with walnuts & apple tossed with celery,
Baby cos lettuce & a light mayonnaise*

Vegetable Lasagne

*Layers of julienne vegetable topped with a béchamel sauce &
a side of traditional Greek Salad*

Dessert

Cheese

A selection of Australian & International cheese

Chocolate Layered Espresso

Jellies with vanilla bean cream

Lemon Cheesecake

Served with Chantilly cream & raspberry coulis

Sangria Poached Pears

Served with mascarpone

\$65 Per Person