



## Melbourne Cup Luncheon Pardalote Bistro Howard Vineyard



**Complimentary Howard Vineyard Sparkling Pinot  
Noir/Chardonnay on arrival**

**Out the Gates:**

Soft Shell crab on Mango and pickled ginger salad with a  
Lime, Soy Dressing

**Main Straight:**

Confit Duck leg on Kalamata Olive and Orange Salad with  
roasted Tomato

Or

Grilled Beef Sirloin on Rosemary Roesti Potato with Cabernet  
Jus

Or

Wild Barramundi on Jerusalem Artichokes, Kipfler Potato and  
Eschalotes with Buerre Rouge

**Finish Line:**

Citrus Tart with Burnt Orange Sauce

Special dietary needs and kids' menu available upon request.  
Please talk to Karen about your needs when booking

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