



Melbourne Cup



It's Australia's most famous Tuesday
It's the race that stops the nations
It's the 2010 Melbourne Cup

**2nd November
2010**

\$30

Per Head



3 Course Luncheon

Entrée

Main

Dessert

&

Entertainment

Indulge in a sumptuous 3 course luncheon at King Henry's Court, enjoy a glass of bubbly or two and at 3.10pm hold your breath as the greatest horse of 2010 is decided.

Ladies with your huge glamorous hats, bet on our sweepstakes, live coverage from Flemington, King Henry's Court is a great place to enjoy the Melbourne Cup.



Serenade Rose and Steven King after their victory in the 2005 Crown Oaks

**BOOK
NOW**

Join in on the fun with Steve Corey as our host

Trivia with a Twist

Pony Races

Sweep Stakes

Best Hat and Best Dressed

Live Coverage on the Screen

Raffles and plenty of prizes and giveaways.

MELBOURNE CUP

3 COURSE SET MENU

ENTREE

SOUP OF THE DAY

Please check today's specials for soup of the day served with crusty bread

CALAMARI RINGS

Lightly fried and served with tartare sauce

ROASTED MUSHROOMS

Mushroom cups filled with pine-nuts, fetta cheese, parsley served with a thyme garlic cream

THAI CHICKEN

Tenders marinated in sweet chilli, ginger and lemon served on Thai salad and drizzled with a tangy lemongrass vinaigrette

MAIN

KING HENRY'S CHICKEN

A plump grilled chicken breast served with seasonal Vegetables and Potato with your choice of sauce: Boscaiola, Napolitana, Mushroom or Béarnaise

KING HENRY'S ROAST BEEF

Marinated and slowly roasted until tender. Sliced and served in our traditional gravy with creamy mash potato and seasonal vegetables

BARRAMUNDI FILLETS

Barramundi fillets grilled and served with potato and fresh steamed seasonal vegetables with your choice of sauce: Lemon butter, Mornay or Béarnaise sauce

PASTA ROYAL

Pasta tubes tossed through a creamy sauce of leek, mushroom, spinach and pine nuts, topped with shaved parmesan

SCOTCH FILLET STEAK ** EXTRA \$9.00 **

300g Angus grain fed steak cooked to your liking served with potato mash, steamed seasonal vegetables with your choice of: Mushroom, Boscaiola, Pepper, Dianne or Gravy

DESSERT

CHOCOLATE MUD

Our famous Chocolate mud cake, finished with thick chocolate ganache icing

BLUEBERRY CHEESECAKE

Traditional creamy cheesecake baked into a biscuit shell, topped with blueberries

APPLE PIE

Stewed apples incrustated in a sweet pastry

PROFITEROLE

A big profiterole filled with custard and served with fresh cream