

TUESDAY 7TH NOVEMBER 2017

LUNCH FROM 10.30AM TO 4PM



Melbourne Cup Luncheon

Entree

Mixed Share Platters

*Grilled Haloumi (v), Grilled Italian Sausage,
Arancini Bolognese, Arancini Funghi (v)
Plain Bread & Garlic Bread*

Main Choices

served with table bowls of Chips and Mixed Salad

Scaloppini W/W

veal slices, white wine

Chicken Parmigianna

*chicken breast, crumbed, topped
with napolitana sauce and cheese, grilled*

Spaghetti Marinara

*prawns, fish, mussels, garlic, herb,
parmesan, in a napolitana sauce*

Gnocchi (v)

*potato dumplings, spring onion, mushroom,
herbs, parmesan, in a napolitana sauce*

Lasagna

oven baked meat lasagna

Fettuccini Panna with Chicken & Mushroom

*ribbon noodles, bacon, grilled chicken,
mushrooms, parmesan, cream sauce*

Dessert Choices

Cheesecake

chilled lemon with fresh whipped cream

Tiramisu

*savoardi biscuits, marsala, coffee,
mascapone cheese, fresh whipped cream*

Cassata

*layers of vanilla & chocolate ice cream,
mud cake, fresh cream, black & glazed cherries*

Coffee/Tea

since 1969

LA CASSETTA

—FULLY LICENSED RESTAURANT—

298 CAMBRIDGE STREET, WEMBLEY 6014

PHONE: 08 9383 7877

SMS BOOKINGS: 0439 901 458

\$59 PER PERSON

INCLUDES :

3 COURSE MENU

WINE FOR 2 HOURS*

TELEVISED COVERAGE
OF THE MELBOURNE CUP

WINE:

HOUSE CABERNET MERLOT

HOUSE SAUVIGNON BLANC SEMILLION

HOUSE SPARKLING DRY WHITE

HOUSE SPARKLING PINK MOSCATO

* \$7 PER HOUR PER PERSON THERE AFTER
ALL ON TABLE OR NONE POLICY

ADD CHEESE PLATTERS & PORT FOR \$9.00 PER PERSON – ALL OR NONE POLICY