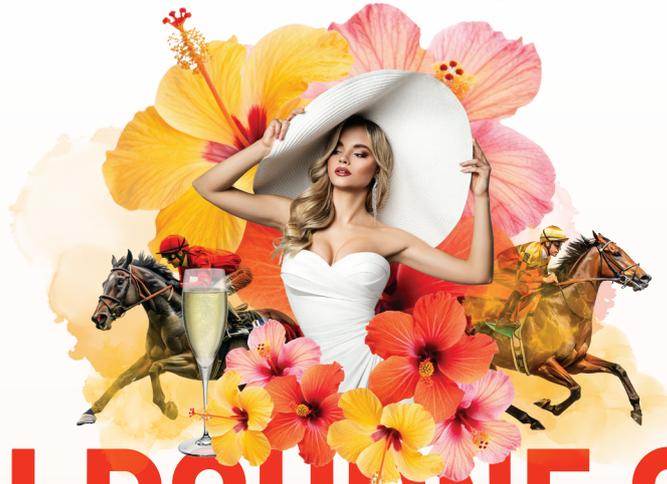


**Banana Bender
PUB**



**ONLY
\$79^{PP}**

MELBOURNE CUP

Bottomless Lunch Buffet Menu

COMPOSED SALADS

ROASTED BEETROOT SALAD

A vibrant medley of roasted beetroot, feta cheese, cherry tomatoes, red onion, fresh mint, caramelized walnuts, mixed greens, and a drizzle of balsamic glaze.

NIÇOISE SALAD

Seared tuna tataki accompanied by baby potatoes, green beans, cherry tomatoes, red onion, olives, boiled egg, and finished with a herb-infused lemon vinaigrette.

SALAD BAR

Create your own salad with a selection of fresh ingredients:

GREENS & VEGETABLES:

Mixed mesclun | Carrots | Cherry tomatoes | Bean sprouts | Red onion | Cucumber | Capsicum | Olives

TOPPINGS:

Parmesan cheese | Croutons | Bacon bits | Boiled egg

DRESSINGS:

Lemon Vinaigrette | Classic Caesar Dressing

MAINS

PRAWN BISQUE PASTA

Orecchiette pasta tossed in a rich prawn bisque, with roasted tomatoes and wilted spinach.

HERB-CRUSTED LAMB LEG

Slow-cooked lamb leg with a fragrant herb crust, served with a velvety red wine jus.

GRILLED CHICKEN BREAST WITH GARLIC SAGE SAUCE

Juicy grilled chicken breast paired with garlic sage cream sauce, garlic confit, charred cocktail onions, and crispy sage leaves.

ROASTED POTATOES

Golden cocktail potatoes roasted with rosemary.

CAULIFLOWER GRATIN

Tender cauliflower baked in a creamy béchamel sauce and topped with melted cheese.