

*Please join us..*  
TO CELEBRATE THIS YEAR'S



## CHAMPAGNE LUNCH

### ENTRÉE

(To share )

Antipasto a selection of seafood, cured meats & lightly chargrilled vegetables

### PRIMO

Gnocchi alla Primavera in house made served with spring vegetables in a butter and sage sauce

### SECONDO

(Alternating)

Grilled Snapper with mini steamed vegetables, zucchini tempura flowers in a salsa piccante alla pescatora

Barolo Braised Beef slow cooked wagyu in a Barolo rich red wine sauce and caramelised shallots.

### DOLCE

Lampone Bavarese a light raspberry custard mousse with a soaked lime cassis almond sponge and a raspberry mirror glaze and pistachio, garnished with freeze dried raspberries

Coffee or Tea

Digestive served with in house made biscotti and petit four chocolate

1 flute of French Champagne *NV Louis Roederer* served on arrival

\$200 PER PERSON - TICKETS ON SALE NOW!

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*Live stream of the race on large screens!*