

MELBOURNE CUP

Buffet Menu

SEAFOOD STATION

Queensland Prawns, Pacific Oysters (GF, DF, NF)

CONDIMENTS

Cocktail Sauce, Honey Mustard sauce,
Tatare Sauce, Mary rose sauce (NF)

Tabasco Green, Tabasco Red, Tomato Ketchup, (DF, NF, V)

Soya Sauce, Lemon Wedge (GF, DF, NF, V)

SALAD STATION

Selection Of Breads And Rolls

Selection Of Cured Meats, Fish, Dips, Grilled Vegetables (GF, DF, NF, V)

Australian Cheese Selection, Dried Fruits And Nuts (GF, DF, NF, V)

Selection Of Homemade Sushi (GF, DF, NF, V)

Mesclun Mixed Leaf, Romaine, Rocket Salad Mix (GF, DF, NF, V)

Cherry Tomatoes, Carrot Sticks, Cucumber Sticks,
Broccoli, Green Beans, Olives (GF, DF, NF, V)

CONDIMENTS

Sesame Vinaigrette, Olive Oil,
Balsamic Vinaigrette, Italian Vinaigrette (GF, V)

Caesar Dressing, Thousand Island,
Pickled Ginger, Soy, Wasabi (DF, NF, V)

WHOLE SALAD

Classic Potato Salad With Egg and Smoked Bacon with Fresh Herbs (GF, DF, NF)

Thai Noodle Salad with Chicken and Papaya Salad with Spring Onions (GF, DF, NF)

Pasta Salad with Pea, Sundried Tomato and Snow Pea Tendrils (GF, DF, NF)

Beetroot with Pistachio, Caramelized Onion, Feta and Radish (GF, DF, NF)

CARVING STATION

BBQ Roast Home Smoked Beef Rump
with Mushroom Sauce and Gravy (GF)

MAIN COURSE

Braised Beef Cheek with Forest Mushroom (GF, NF, DF)

Roasted Salmon Belly with Shrimp, Lemon and Herb Cream Sauce (GF, NF)

Thai Style Green Curry with Fried Eggplant and Coconut (GF, DF, NF, V)

Roasted Potatoes, Thyme, Sea Salt (GF, DF, NF, V)

Steamed Jasmine Rice with Green Tea (GF, DF, NF, V)

Sautéed Baby Zucchini, Green Beans, Peas, Herbs (GF, DF, NF, V)

DESSERT

Tiramisu with Chocolate and Honeycomb

Mini Pavlovas (GF, DF, NF, V)

New York Style Cheesecake with Vanilla Cream

Chocolate Brownie with Macerated Cherries

Assorted Fruit Platter with Seasonal Fruits (GF, DF, NF, V)

Mini Lemon Meringue Tarts