

MELBOURNE CUP

Buffet Menu

SEAFOOD

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

CONDIMENTS

*Cocktail Sauce, Honey Mustard Sauce,
Mayonnaise, Tabasco Green, Tabasco Red,
Tomato Ketchup, Soya Sauce, Lemon & Lime Wedge,
Olive Oil, Italian Vinaigrette, Caesar Dressing,
Thousand Island, Pickled Ginger Wasabi* (GF, DF, NF)

ANTIPASTO

Selection Of Bread and Rolls

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

Australian Cheese Selection, Dried Fruits and Nuts

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)

SALAD

Roasted Pumpkin Spinach & Feta Salad (GF, NF, Veg)

Quinoa Corn, Chilli & Pepita Salad (GF, DF, NF, V)

Roasted Zucchini, Cherry Tomato and Almond Salad (GF, DF, V)

Potato Salad (GF, DF, NF, Veg)

SUSHI

Teriyaki Chicken, Tuna Mayo, Teriyaki Beef (DF, NF)
Vegetable (DF, NF, Veg)

CARVING STATION

Roast Marinated Pork Shoulder
with Chimichurri (DF, GF, NF)

MAIN COURSE

Slow Roast Beef Brisket Sauté Mushroom and Red Wine Jus

Grilled Peri-Peri Chicken Breast with Tomato Coriander Salsa

Steamed Barramundi with Mixed Mushroom, Ginger and Shallot Sauce

Tofu, Chickpea and Vegetable Curry

SIDES

Roasted Potato with Herbs & Garlic Butter

Steamed Rice

Steamed Mixed Vegetables with Garlic and Herbs

DESSERT

Passionfruit & Mango Tartlets

Salted Peanut Caramel & Ganache Tartlets

Mini Brookies (Brownies & Cookies)

Lemon Lime Cheesecake

Mini Pavlova (GF)

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