

MELBOURNE CUP Buffet Menu

SEAFOOD STATION

Queensland Tiger Prawns (GF, DF, Pesc, A)
Pacific Oysters with Mignonette Sauce (GF, DF, Pesc, A)
Smoked Salmon with Capers, Spanish Onion, Lemons and
Dill & Sour Cream Dressing (GF, NF, Pesc, I)

CONDIMENTS

Cocktail Sauce, Honey Mustard Sauce (GF, DF, Veg)
Tabasco Green, Tabasco Red, Lemon Wedge, Lime Wedges,
Extra Virgin Olive Oil, Balsamic Vinaigrette (Vgn, GF, DF, NF)

ANTIPASTO

Bread Rolls, Focaccia, Sourdough (NF, Vgn)
Ham, Salami, Prosciutto, Double Smoked Ham (GF, DF, NF)
Hommus (GF, DF, NF, Vgn), Taramasalata (GF, NF, Pesc)
Eggplant Dip (GF, DF, Vgn)
Grilled Eggplant, Roasted Capsicum, Grilled Zucchini,
Marinated Mixed Olives (GF, DF, Vgn, NF)
Cheddar, Brie, Gorgonzola (GF, NF, V)
Apricots (GF, DF, NF, Vgn) Walnuts, Almonds (GF, DF, Vgn)

SUSHI

California Roll (GF, DF, NF, Pesc)
Vegetable Roll (GF, DF, NF, Vgn)
Teriyaki Chicken Roll, Teriyaki Beef Roll (DF, NF)

CONDIMENTS Pickled Ginger, Soy, Wasabi

SALAD

Pumpkin Spinach & Fetta Salad (GF, NF, Veg)
Tomato Bocconcini Basil Salad (GF, Veg)
Potato Salad (GF, DF, NF, Veg)
Mediterranean Salad (GF, DF, NF, Vgn)
Couscous Salad (Vgn, DF)

CARVING STATION

Slow Roast Lamb Shoulder with Chimichurri
and Red Wine Jus (DF, GF, NF)

MAIN

Pumpkin Ravioli with Creamy Tomato Sauce and Basil (Veg, NF)
Pan Fried Barramundi with Tomato Capers and Parsley Salsa (Pesc, GF, NF, DF, I)
Grilled Chicken with Roasted Cherry Tomato and Chimichurri (GF, NF)
Beef Stroganoff with Creamy Mushrooms (GF, NF)
Stir Fried Hokkien Noodles with Tofu and Vegetables (Vgn, DF, NF)

SIDES

Roasted Potato with Rosemary Salt and Parsley
Steamed Mixed Vegetables with Garlic and Herbs

DESSERTS

LIVE STATION Cannoli

Fillings: Ricotta and Vanilla Custard
Garnish: Chocolate Chip and Pistachio Crumble

Mini Biscoff Cheesecake, Mont Blanc Tart,
Passionfruit & Mango Cheesecake (NF)
Snickers Tart, Lemon Praline Meringue Tart (Contains Nuts)
Seasonal Fruit Platter (Vgn, GF, DF, NF)