

MELBOURNE CUP MENU

Welcome Canapés

- Freshly Shucked Oyster
- Chicken Malai Tikka

Grazing Table

- Selection of cured meats, cheeses, nuts and breads including Pastrami, Prosciutto, Serrano ham, Danish Salami

Salads

- Soy Ginger Malaysian Beef Salad; peanut dressing (GF, DF)
- Roast Butternut Pumpkin with Grilled Haloumi; honey vinaigrette (V, GF)
- Witlof and Baby Cos Salad; pears, walnuts, shaved parmesan, and vinocotto (V, GF)
- Mixed Seafood Salad; blend of succulent seafood, crisp greens, and ripened tomatoes (GF)

Mains

- Moroccan Spiced Chicken; Israeli couscous and preserved lemons
- Blackened Salmon Fillet; grilled pineapple salsa (GF)
- Gnocchi with Roasted Pumpkin and Baby Spinach, rich mushroom ragu (V)
- Roasted Heirloom Vegetables: A medley of seasonal vegetable (V)

Desserts

- Chef's selection of desserts and sliced seasonal fruits

