

MELBOURNE CUP

NOVEMBER 2024

BALLROOM



SAMPLE MENU

ENTRÉE

Wagyu Bresaola

Fior di latte, beetroot + capers (gf)

Mooloolaba King Prawn Salad

*Pickled cucumber, caper, dill,
smoky mayo (df, gf)*

MAIN

Roast Chicken Breast

*Smoked paprika potatoes, chorizo,
red capsicum, basil (df, gf)*

Roast Barramundi

*Saffron fennel, heirloom tomato,
salsa verde, beurre blanc (gf)*

DESSERT

Jockey Cookies

Citrus sable, hazelnut cream (gf, n)

Gelato Bonbon

Citrus Delight

*Lemon cremeux, lemon gel, meringue,
almond sable (gf, n)*

Strawberry + Cream

*Brownie biscuit, strawberry yoghurt cream,
vanilla cremeux (gf)*

df - dairy free | gf - gluten free | n - contains nut

BEVERAGES

COCKTAIL

Flemington Spritz

Elderflower, Peach

Paradiso Spritz

Yuzu, Pineapple

BEERS

Kirin Ichiban

Stone & Wood Green Coast Crisp

Stone & Wood Pacific Ale

WINES

CHAMPAGNE

NV Mumm Grand Cordon

WHITE

Villa Maria Reserve Sauvignon Blanc

River Estate Chardonnay

ROSÉ

Maison AIX Rosé

RED

Henschke Five Shillings Shiraz

Terra Sancia Mysterious Diggings

Pinot Noir

