

MELBOURNE CUP MENU

Welcome Canapés

- Poached king prawns, fermented radish, miso crème fraîche, yuzu
- Caramelized onion and goat cheese tart

Grazing Table

Charcuterie, Selection of Cheeses, Grilled vegetables, Marinated olives, Lavosh, Focaccia, Sourdough, Pickles and Dips

Cold

- Soy Ginger Malaysian Beef Salad with coriander and ginger dressing
- Roast Butternut Pumpkin with Grilled Haloumi and watermelon; honey vinaigrette
- Witlof and Baby Cos Salad; pears, walnuts, shaved parmesan, and vinocotto
- Mixed Seafood Salad; Prawns, mix seafood, crisp greens, and ripened tomatoes Italian dressing
- Garden Salad

Hot

- Moroccan Spiced Chicken; Israeli couscous and preserved lemons
- Blackened Salmon Fillet, Seasonal green, grilled pineapple salsa
- Gnocchi with Roasted Pumpkin and Baby Spinach, rich mushroom ragu
- Roasted Heirloom Vegetables: A medley of seasonal vegetables.
- Moroccan lamb tagine with cous cous, raisins, peri peri pumpkin
- Herb roasted Potatoes, duck fat, chives

Desserts

Selection of petite desserts