



IMPERIAL HOTEL
GOLD COAST

MELBOURNE CUP



NOVEMBER 2025

BOOK NOW AT
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IMPERIAL HOTEL
GOLD COAST

MELBOURNE CUP MENU

Seafood Buffet

BAKERY

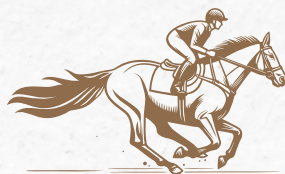
HOUSEMADE FOCACCIA, SOURDOUGH, BAGUETTE, ASSORTED
BREAD ROLLS EXTRA VIRGIN OLIVE OIL, BALSAMIC (DF)

CHILLED SEAFOOD

PACIFIC OYSTERS
MOOLOOLABA KING PRAWNS
SNOW CRAB CLAWS
LOCAL BLUE SWIMMER CRAB
MORETON BAY BUGS
CITRUS CURED SALMON
NEW ZEALAND GREEN MUSSEL
HERVEY BAY SCALLOPS
SELECTION OF FRESH FISH CRUDO
POACHED TASMANIA SALMON, CHIMICHURRI

COLD SALADS

MIXED LEAF SALAD (VG, GF)
CAESAR SALAD STATION
SEASONAL SALAD (GF)
BEETROOT SALAD (GF, DF)
POTATO AND PANCETTA SALAD (GF)
CAPRESE SALAD (GF, V)
PANZANELLA SALAD (VG)
BEETROOT AND GOAT CHEESE SALAD (GF, V)
QUINOA, ARTICHOKE AND ROAST PUMPKIN SALAD (VG, GF)
TRUFFLE PASTA SALAD (V)
PUMPKIN AND SPINACH SALAD (V)
ROCKET, RADICCHIO, FIGS SALAD (V)





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ANTI-PASTA

CHARCUTERIE

PROSCIUTTO, MORTADELLA, SALAMI, PASTRAMI,
CAPOCOLLO CONDIMENTS: SICILIAN OLIVES, GUINDILLAS,
CORNICHONS, BRINED ARTICHOKE

CHEESE SELECTION

TRIPLE CREAM BRIE, MANCHEGO, GORGONZOLA, CHEDDAR,
TALEGGIO CONDIMENTS: QUINCE PASTE, MUSCATELS, DRIED
FRUITS

ASSORTED CRACKERS

HOT ITEMS

DAILY ROAST SELECTION (GF)
CHICKEN CACCIATORE
KILPATRICK OYSTERS
HUMPTY DOO BARRAMUNDI (GF, DF)
TOMATO AND FENNEL SALSA
GARLIC BUTTER ROASTED POTATOES
SEASONAL GREENS
HONEY ROASTED CARROT
HERB MIX

LIVE COOKING STATION

PARMESAN WHEEL & HOMEMADE PASTA





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DESSERTS

COCO LOCO (VG, GF, NF)

FIELD STRAWBERRY & CREAM MOUSSE(VG, GF, NF)

VANILLA BEAN CRÈME BRULÉE

WHIPPED BLUEBERRY CHEESECAKE SHOTS

CARAMEL SUNDAE

MALTED STRAWBERRY MILKSHAKE TART

MARBLE BROWNIE CHEESECAKE SPHERE

WHITE CHOCOLATE & MANGO CREAMY

LEMON CHIFFON ROULADE

ASSORTED HOUSE MADE GATEAUX'S

HAND-MADE MACARON

CRISPY CHOUX BUN

MINT SLICE

BLACK FOREST VALRHONA CELEBRATION

SELECTION OF HOUSE COOKIES

SUMMER KEY-LIME TART

MACADAMIA CARAMEL PIE

BROWN SUGAR PALOVA, DOUBLE VANILLA

CREAM, QLD STRAWBERRIES





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BEVERAGE PACKAGE

SPARKLING AND WINES

CLOUD ST. SPARKLING NV, VIC

CLOUD ST. SAUVIGNON BLANC, VIC

CLOUD ST. PINOT NOIR, VIC

BEER AND CIDER

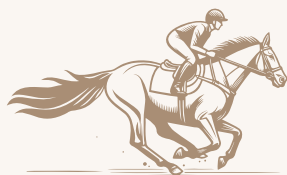
PERONI LEGGERA

CROWN LAGER

STONE & WOOD PACIFIC ALE

APPLE CIDER

A SELECTION OF NON-ALCOHOLIC BEVERAGES





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SPARKLING HIGH TEA

CLASSIC

BUTTERMILK SCONES WITH ENGLISH BREAKFAST SPIKED
SULTANAS, WHITE CHOCOLATE AND TREACLE, SERVED
ALONGSIDE DOUBLE THICK VANILLA-BEAN CREAM &
HOUSE MADE PRESERVE

SAVOURY

MORETON BAY BUG ROLL, SRIRACHA AND LIME (S)
EGG AND CRESS PINWHEEL, WHOLEGRAIN MUSTARD (V)
TURKEY, TRIPLE CREAM BRIE, CRANBERRY, WHITE BREAD
SMOKED SALMON, HORSERADISH, CAVIAR, BEETROOT
CONE
WHIPPED GOATS CHEESE AND ASPARAGUS TARTLET,
KALAMATA OLIVES (V)

SWEET

CLASSIC WHITE CHOCOLATE & PISTACHIO OPERA, EARL
GREY VANILLA BEAN CHOUX BUN, GRANITE BELT LEMON
JAM & ROASTED LEMON GEL YUZU WHIPPED
CHEESECAKE, BLACKBERRY CONFIT, CRISP VANILLA SABLE
WITH WHIPPED OPALY'S CREAMY CARAMEL DULCEY
CHOCOLATE NAMELAKA WITH SPICED HONEY CAKE &
SALTED CARAMEL

SERVED WITH A GLASS OF CHAMPAGNE

