



Join us

MELBOURNE CUP



NOVEMBER 5 2024

BOOK NOW AT
WWW.THEIMPERIALGC.COM.AU



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)



MELBOURNE CUP MENU

Seafood Buffet

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



MELBOURNE CUP MENU

Seafood Buffet

DESSERTS

Coco Loco (VG, GF, NF)

Field Strawberry & Cream Mousse(VG, GF, NF)

Vanilla bean Crème Brulee

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



MELBOURNE CUP MENU

Seafood Buffet

BEVERAGE PACKAGE

SPARKLING AND WINES

CLOUD STREET SPARKLING NV, VIC

CLOUD STREET SAUVIGNON BLANC, VIC

CLOUD STREET PINOT NOIR, VIC

BEER AND CIDER

PERONI LEGGERA,

CROWN LAGER,

STONE & WOOD PACIFIC ALE,

APPLE CIDER

A SELECTION OF NON-ALCOHOLIC BEVERAGES



MELBOURNE CUP MENU

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