



MELBOURNE CUP

MENU

ENTRÉE GRAZING PLATE

*Tomato, Basil and Bocconcini Brochette
Salmon and Avocado Roulade
Asparagus wrapped in Jamon
Gorgonzola Panacotta and Walnut Biscotti*

MAIN COURSE (CHOICE OF)

*Fillet of Beef with Potato Galette, Mushroom Duxelle and Red Wine Jus
Or
Oven Baked NT Barramundi Fillet, Miso Butter, Pickled Carrot and Daikon Salad
Or
Roasted Chicken Breast with Buttery Mash and Pesto Cream Sauce*

Salad and Bread Rolls for the Table

DESSERT GRAZING PLATE

*Mini Macarons
Fresh Berries
Lemon Curd Tarts
Strawberry Shortcake
Chocolate Brownie
Coffee and Tea*

