

Melbourne Cup Menu

Canapes pass around

Teriyaki Chicken, California Roll Selection with Traditional Accompaniments
Coconut Poached Chicken Salad, Chilli Curl, Crisp Gyoza Cup
Toasted Baguette, Tomato Concasse, Avocado, Pecorino
Prawn in Filo, Coriander, Chilli, Lime, Ponzu Sauce
Roasted Pumpkin, Eggplant, Zucchini Pastizzi, Basil Aioli
Peking Duck Spring Roll, Spiced Plum Sauce
Caramelized Sweet Onion, Goats Cheese and Thyme Tart

Seafood Buffet

Exmouth Prawns, Aioli, Mary Rose, Chive Yoghurt, Lemon
Gin and Dill Cured Salmon, Horseradish Cream, Smoked Trout Mousse,
Gazpacho Jelly, Crème Fraiche
Whole Poached Salmon, Dill Mayonnaise
SA Oysters, Mignonette Dressing, Nahm Jim
Marinated Fremantle Octopus
Pickled Green Lip Mussels, Romanesco

Selection of Artisan Breads, Butter, Evoo
Ice Berg, Parmesan, Sour Dough, Bacon, Chopped Eggs
Roasted Potato Salad With Crispy Shallots and Green Onion

Antipasto

Marinated Mushrooms, Mt Zero Wild Olives, Asparagus, Parmesan,
Prosciutto, Salami, Semi Dried Tomatoes, Eggplant, Ciabatta, Lavosh, Grissini



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Dessert and Cheese

Lemon and Lime Curd Torched French Meringue
Salted Caramel Chocolate Tarts, Gold Pearls, Turkish Delight
Chocolate Orange Blossom Teacups, Raspberry Cheesecake
Mini Macaroon and Choux Buns, Mint, Lemon, Blackberry
Tropical Fruit Platter
Selection of Australian and International Cheese

