

THE POINT BAR AND GRILL
MELBOURNE CUP MENU 2021

Canapes on Arrival

Smoked salmon blinis, dill crème fraiche
Poached crab slider, chive remoulade
Charred lamb, horseradish crème fraiche, goats cheese
Leeuwin coast akoya oysters, karkalla, davidson plum pearls

Seafood Station

Prawns, lemon myrtle mayonnaise
Pacific oysters
Whole poached Tasmanian salmon
Beetroot, giniversity, pepper berry cured kingfish
Dhufish ceviche, finger lime
Pickled Fremantle octopus

Charcuterie & Salads

Chefs selection of cured and aged sliced meats, olives, dips, marinated
vegetables, breads
Rocket, pear, walnut, gorgonzola salad
Roasted chat, truffle aioli, spring onion
Mixed spring greens salad

Roaming Hot Food

Seafood paella
Cone bay barramundi & Manjimup fries

Dessert

Chefs selection of petit fours, sweets & macarons
Cheeseboard, crackers, lavosh, fresh fruit