



Melbourne Cup



GRAZING BOARD

Cured Meats, Brie, Chargrilled Mediterranean Vegetables, Marinated Olives, Hummus, Fresh Grapes, Charred Bread

ENTREE

Freshly Shucked Oysters, Tarragon Mignonette
Cooked Australian Tiger Prawns, Marie Rose Sauce

MAIN

Baked Salmon, Honey Soy Glaze, Lemon
Roast Free Range Chicken, Harissa Butter, Fresh Capers
Slow Cooked Beef Brisket, House Blend BBQ Dry Rub
Chargrilled Pumpkin, Salsa Verde

SIDES

Creamy Potato Salad, Bacon Bits
Steamed Broccolini, Mandarin Oil
Garden Salad

DESSERT (ADDITIONAL \$10PP)

Summer Berry Pavlova Platter, Strawberries, Blueberries, Vanilla Chantilly Cream, Passionfruit Pulp, Ruby Chocolate Shards

Dietary requirements can be made prior to the event.