

MELBOURNE CUP

Buffet Menu

SEAFOOD STATION

Queensland Prawns, Pacific Oysters *(GF, DF, NF)*

CONDIMENTS

Cocktail Sauce, Honey Mustard Sauce, Mayonnaise, Basil Pesto *(NF)*

Tabasco Green, Tabasco Red, Tomato Ketchup, *(DF, NF, V)*

Soya Sauce, Lemon Wedge *(GF, DF, NF, V)*

SALAD STATION

Selection Of Breads and Rolls

Selection Of Cured Meats, Smoked Salmon, Dips, Grilled Vegetables *(GF, DF, NF, V)*

Australian Cheese Selection, Dried Fruits and Nuts

Selection Of Homemade Sushi *(GF, DF, NF, V)*

Mesclun Mixed Leaf, Romaine Lettuce, Rocket Salad Mix, *(GF, DF, NF, V)*

Cherry Tomatoes, Carrot Sticks, Cucumber Sticks, Broccoli,
Green Beans, Olives *(GF, DF, NF, V)*

CONDIMENTS

Sesame Vinaigrette, Olive Oil, Balsamic - Vinaigrette, Italian Vinaigrette *(GF, V)*

Caesar Dressing, Thousand Island Dressing, Pickled Ginger, Soy, Wasabi *(DF, NF, V)*

WHOLE SALAD

Classic Potato Salad with Egg and Smoked Bacon with Fresh Herbs *(GF, NF)*

Soba Noodle Salad with Edamame, Cabbage,
Cherry Tomato and Sesame Dressing *(DF)*

Pesto Pasta Salad with Pea, Sundried Tomato and Snow Pea Tendrils *(V)*

Pumpkin with Pistachio, Caramelised Onion, Feta and Radish *(GF, V)*

CARVING STATION

BBQ Roast Beef Brisket with Pepper Sauce and Gravy *(GF)*

MAIN COURSE

Beef Bourguignon *(GF, NF, DF)*

Roasted Barramundi with Tomato Salsa and Gremolata *(GF, NF)*

Thai Style Green Curry with Fried Eggplant and Coconut *(GF, DF, NF, V)*

Roasted Potatoes, Thyme, Sea Salt, *(GF, DF, NF, V)*

Steamed Jasmine Rice *(GF, DF, NF, V)*

Sautéed Zucchini, Green Beans, Peas *(GF, DF, NF, V)*

DESSERT

Tiramisu with Chocolate

Mini Pavlovas, *(GF, DF, NF, V)*

New York Style Cheesecake with Vanilla Cream

Chocolate Brownie with Macerated Cherries

Mini Lemon Meringue Tarts

Assorted Fruit Platter with Seasonal Fruits *(GF, DF, NF, V)*