



MELBOURNE CUP

Menu

Entree

GRAZING PLATTER OF INDIVIDUAL SERVES

CREAMY BURRATA WITH SUN-DRIED TOMATO, PESTO AND TRUFFLE OIL PAIRED WITH WOOD-SMOKED PROSCIUTTO AND CURED ITALIAN MEATS, AND MARINATED MIXED OLIVES, FRESH GRAPES, LAVOSH CRISPS AND GRISSINI BREAKSTICKS ON THE SIDE

Mains

BUFFET SELECTION OF THE FOLLOWING DISHES

BREAD SELECTION

FRESHLY BAKED ARTISAN BREADS AND ROLLS

CREAMY TUSCAN CHICKEN

TENDER CHICKEN IN GARLIC CREAM SAUCE WITH SPINACH, SUN-DRIED TOMATOES AND MEDITERRANEAN COUSCOUS

SLOW-COOKED BEEF BRISKET

SLOW-BRAISED BEEF BRISKET WITH RED WINE AND ROSEMARY JUS, SERVED ON TRUFFLE-INFUSED MASHED POTATOES

GRILLED BARRAMUNDI

GRILLED BARRAMUNDI FILLET ON SAFFRON RICE WITH LEMON AND DILL OIL

CLASSIC CAESAR SALAD

COS LETTUCE, CRISPY BACON, PARMESAN, CROUTONS AND CAESAR DRESSING

TOMATO, OLIVE & FETA SALAD

VINE-RIPENED TOMATOES, MARINATED OLIVES, FETA CHEESE AND FRESH HERBS

Dessert

ITALIAN CANNOLI STATION

TRADITIONAL CANNOLI SHELLS FRESHLY FILLED WITH SWEET RICOTTA AND MASCARPONE CREAM
IN THE FOLLOWING FLAVOURS

LEMON MYRTLE CHEESECAKE CREAM WITH TOASTED ALMONDS

ESPRESSO-INFUSED TIRAMISU CREAM FINISHED WITH CHOCOLATE SHARDS

Dietary Requirements

Those who submitted dietary requests upon booking will be catered for. Please make yourself known to staff.