



MELBOURNE CUP

SEAFOOD LUNCHEON

CANAPÉ ON ARRIVAL

Blue vein, camembert and vintage cheddar with cranberries and grissini and a glass of sparkling wine

ENTRÉE

SEAFOOD PLATE (GF)

Oysters natural, crab claw, bay bugs, prawns, cocktail sauce and mango & chilli salsa

MAINS

ALTERNATE DROP

BARRAMUNDI WITH MANGO SALSA (GF)

Pan seared barramundi fillet resting on pommes pav, broccolini and topped with mango chilli salsa

CHICKEN WITH AVOCADO SALSA (GF)

Baked chicken breast with pommes pave, broccolini and topped with avocado salsa

DESSERT

PETIT FOURS

Assorted mini tart selection with berry compote and chocolate soil

Menu subject to change