



MEL CUP Luncheon

12pm | Tuesday 4 November

BUFFET INCLUSIONS

Tea & coffee station, fresh bread rolls with butter, seafood station, carvery station, mains station, salad station and dessert bar.

SEAFOOD ICE TRAYS

Sydney Rock Oysters, Black Mussels, Chilled Harbour Prawns
Beetroot cured Tasmanian Salmon Crudo with Avocado creama
An assortment of sauces incl Tartare, Mary Rose & Nam Jim

CARVERY

Duo of Roasted Beef & Pork w/seasonal steamed vegetables,
baked potatoes, gravy & assorted condiments

MAINS

Oven Baked Humpty Doo Barramundi Fillet w/ Romesco sauce
Zaatar Spiced Chicken Maryland w/ labneh & lemon oil
Seafood Gratin
Calamari Linguini w/ Napoli sauce
Seafood Fried Rice

SALADS

Traditional Caesar Salad with Chef's own dressing
Seafood Greek Salad w/ vinaigrette
Creamy Potato Salad w/ bacon, gherkins & sour cream
Prawn, citrus & avocado salad with honey mustard dressing
Thai-style Spicy Chicken Mince and Glass Noodle Salad

DESSERTS

Traditional Pavlova w/ spring fruits & passionfruit syrup
Sticky date cake w/ toffee sauce
Apple crumble slices w/ vanilla sauce
Seasonal fresh fruit platter