

12pm | Tuesday 3 November

Melbourne Cup Lunch

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 an assortment of sauces including Tartare, Mary Rose & Nam Jim (A)

CARVERY

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

MAINS

Oven Baked Tasmanian salmon with lemon & dill (A)

Tandoori Chicken w/ naan bread

Thai yellow seafood curry (I/A)

Lamb ragu gnocchi

Seafood Fried Rice w/ crispy onion (I/A)

SALADS

Traditional Caesar salad with Chef's own dressing

Calamari Greek salad w/ vinaigrette (A)

Creamy Potato Salad w/ bacon, pesto & chive cream

Mediterranean prawn & avocado salad w/ honey mustard dressing (A)

Roasted vegetable salad w/ balsamic vinaigrette

DESSERTS

Traditional Pavlova w/ spring fruits & passionfruit syrup

Creamy Tiramisu

Apple crumble slices w/ vanilla custard

Seasonal fresh fruit platter