

MELBOURNE CUP DAY LUNCH

SEAFOOD BUFFET MENU & 3 HOUR BEVERAGE PACKAGE

\$115_{PP}*

1230PM TUESDAY 6TH NOVEMBER 2018

COLD SELECTION

- Baker's Basket of specialty breads, loaves, sourdoughs and rolls.
 - East Coast Oysters with Fresh Lime
- Cooked King Prawns with Chilli Jam Mayonnaise Dipping Sauce
 - Sashimi of Tasmanian Salmon on Sushi with Wakame Salad & Wasabi infused Flying Fish Caviar • Virginian Glazed Leg Ham
- Creamy Desiree Potato Salad with Chives • Vietnamese Mint Coleslaw
- Caesar Salad with Crispy Pancetta & Shavings of Grana Padano Parmesan
 - Greek Salad with Hunter Valley's Binnorie Dairy Marinated Feta
 - Peking Duck Pancakes with Cucumber & Hoi Sin Sauce
- Smoked Chicken Breast with Avocado, Green Beans and a Ginger & Seeded Mustard Dressing • Roasted Beetroot & Asparagus Salad with Grilled Haloumi, Candied Walnuts in Apple Balsamic Dressing

HOT SELECTION

- Kettle of Sweet Corn Soup • Chinatown Style Roasted Pork Belly
 - Slow Roasted Turkey Breast with Cranberry Sauce
- Vialone Nano Risotto with Blue Swimmer Crab & Braised Leeks
 - Seasonal Green Vegetables Tossed in Pukara Estate Olive Oil
- Baked Sebago Potatoes, Queensland Blue Pumpkin & other Seasonal Root Vegetables
 - Steamed Jasmine Rice • Chicken Green Thai Curry
- Mushroom ravioli with Goats Cheese, Sage & Roasted Tomato Sauce
 - Barramundi Popcorn with Yuzu Dipping Sauce

DESSERT SELECTION

- French Pastries of Tartlets, Mousses & Flans • Chocolate Fondue
- Sliced Seasonal Fruit Platter • Australian Cheeses with Home Made Quince Paste, Dried Fruit Salad, Crackers & Melba Toast