

Melbourne Cup Buffet Lunch

\$115^{pp*}

3 Hour Beverage Package Includes:

Free flowing White Sangria, Sparkling Wine, Red Wine, White Wine,
Local Beers, Soft Drinks, Juices

Cold Selection

- Bakers Basket including 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 Breast of Chicken with Avocado, Green Bean with 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 Breast of Turkey 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

Grace
-Brasserie

77 York Street | Sydney 2000 | 02 9272 6670
Restaurant.Reservations@GraceHotel.com.au