

TUES **5** NOV
2019

MELBOURNE CUP DAY

SEAFOOD BUFFET MENU

COLD SELECTION

- Baker's Basket of specialty breads, loaves, sourdoughs and rolls
 - East Coast Oysters with Mignonette Sauce
 - Cooked King Prawns with Yuzu & Tomato Jam Mayonnaise
 - Sashimi of Tasmanian Salmon with Crème Fraîche & Beetroot Gel
- Virginian Glazed Leg Ham • Peking Duck Pancakes with Cucumber & Hoi Sin Sauce
 - Continental Cucumber & Bean Sprout Kerabu Salad • Salad Caprese
 - Caesar Salad with Crispy Pancetta & Shavings of Grana Padano Parmesan
- Roasted Beetroot & Asparagus Salad with Grilled Haloumi, Candied Walnuts in Apple Balsamic Dressing
 - Potato Salad with Aioli & Parsley • Arugula, Pear & Parmesan Salad

HOT SELECTION

- Kettle of Vichyssoise
- BBQ King Style Roast Pork Belly with 5 Spice Cracking served with Hoi Sin & Roasted Peanut Jam
 - Slow Roasted Breast of Turkey with Cranberry & Lime
- Orichette Pasta with Calabrese Salami, Basil & Roasted Tomato Sugo
 - Seasonal Green Vegetables Tossed in Pukara Estate Olive Oil
- Baked Sebago Potatoes, Queensland Blue Pumpkin & other Seasonal Root Vegetables
 - Steamed Jasmine Rice
 - Red Duck Thai Curry
 - Mushroom ravioli with Goats Cheese & Pesto Sauce
 - Steamed Whole Fish with Ginger, Soy & Shallots

DESSERT SELECTION

- "Cuppas" Crème Brûlée & Buttermilk Panna Cottas
 - Selection of Petit Tarts
 - Sliced Seasonal Fruit Platter
 - Chocolate Fondue
- Australian Cheeses with Home Made Quince Paste, Dried Fruit Salad, Crackers & Melba Toast

\$115 PER PERSON