



TUESDAY 5<sup>TH</sup> NOVEMBER

# Melbourne Cup

## LUNCHEON

### **COLD SEAFOOD SELECTION**

- *Freshly cooked QLD tiger prawns with cocktail sauce*
- *Smoked salmon on cucumber with chive crème fraiche*
  - *German potato salad*
  - *Greek salad*
- *Award-winning local cured cold meats*
- *Finest cheeses, antipasto and dips*
- *Gourmet bread and assorted crackers*

### **HOT SEAFOOD SELECTION**

- *12hrs slow cooked beef brisket with smokey BBQ sauce*
- *Pan-fried wild barramundi with lemon dill butter*
- *Spaghetti marinara with prawns, clams, squid and octopus*
- *Butter chicken with cumin yoghurt and coriander*
  - *Steamed jasmine rice*
  - *Roasted root vegetables*
- *Sautéed seasonal greens with fetta and almond flakes*

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### **DESSERTS**

- *Chef's selection of individual cake and slices*
- *Seasonal fresh fruits*

SHOWROOM