

2021 Melbourne Cup Function Menu

Canapes

Rare beef and horseradish on sesame puff pastry squares.

Smoked salmon and dill cream cheese crostini.

Roast beetroot, goats cheese and wild mushroom tart.

Buffet Main

Slow smoked beef.

Braised pork shoulder with wilted greens and Hokkien noodles in a sweet soy sauce.

Crab and prawn lasagna.

House-smoked mackerel, avocado and pomegranate salad.

Cherry, pecan chicken and avocado salad.

Marinated Danish fetta salad with balsamic roast beetroot.

Dessert

Pavlova, fresh fruit and whipped Chantilly cream.

Home made sticky date pudding with a butterscotch sauce.