

*Gluten free & dairy free
options available



Melbourne Cup

GOURMET GRAZING TABLE*

A selection of cheeses, meats, antipasto, house made dips, cold pumpkin, spinach & feta frittata, fresh breads & crackers

ALTERNATE DROP MAINS

Oven roasted filet mignon served on a potato rosti with broccolini, onion jam & a red wine jus ^{GF}

Crispy skin barramundi fillet served with stir fried Asian vegetables & charred lime ^{GF}

PORTERS DESSERT TABLE*

A selection of mini desserts (slices, cakes & fruit) plus tea & coffee station

Drinks sold separately



TUESDAY 1 NOVEMBER

Luncheon from 11am in our Function Room • \$69 PP