

MELBOURNE Cup 2024 Menu

Sparkling Mimosa served on arrival and an individual antipasti glass
Meals are served alternate drop

Entrée

SALMON TARTAR

Fresh Atlantic salmon served on black sesame rice paper

ROASTED BEETROOT SALAD

Roasted purple and golden beets on a salad bed with goats cheese
and candied wall nuts with a balsamic glaze

Mains

STUFFED CHICKEN

Sundried tomato, spinach & feta stuffed chicken breast with a romesco
Served on mash with broccolini

CREAMY GARLIC PRAWNS

Steamed rice topped with king prawns in a confit garlic and lemon cream sauce
Served with toasted flat bread

Dessert

MANGO & PASSIONFRUIT ROULADE

House made sheets of meringue, topped with vanilla whipped cream
and a mango and passionfruit compote

SELF SAUCE CHOCOLATE PUDDING

Warm home made chocolate pudding with a rich salted chocolate sauce.
Served with vanilla bean gelato



Entertainment
on the day
brought to you
by Catch Phrase

