



MELBOURNE *cup*

TUESDAY 4 NOVEMBER 2025

M E N U

ON ARRIVAL

Chef's Selection Canapes

BUFFET STATIONS

Charcuterie Board

Cold Cuts, Breads, Olives, Grissini, Crackers, Dips,
Summer Fruits and Vegetables

Seafood Selection

Natural Oysters served with Lemon and
Prawns with Cocktail Sauce

PLATED MAIN COURSE

Alternate Serve

Grilled Chicken Breast, Ricotta and Sweet Corn Crispy
Zucchini Flowers, Heirloom Tomato Relish

Crispy Barramundi, Potato Fondant, Summer Pea Salad
and Salsa Verde

PLATED DESSERT

Tiramisu (NF)

INCLUDES UNLIMITED SPARKLING WINE