

# Melbourne Cup

**\$180pp**

including Standard beverage package

## Cold Selection

### **Salmon gravlax crostini**

Horseradish cream, dill & yarra valley caviar

### **Caprese vol au vent**

Heirloom tomato, cherry bocconcini, cream cheese & basil pesto

### **Duck liver pate**

Toasted brioche & cranberry sauce

### **Roasted beetroot tartlet**

Sheeps's feta, caramelised walnut & balsamico

### **Selection of delicatessen**

Charcuterie selection, relish, olives, cornichon & crackers

### **Australian cheese boards**

Selection of australian cheeses with accompaniments

## Hot Selection

### **Mumbai's aloo bonda**

Cumin yoghurt, tamarind chutney on mini brioche

### **Garlic prawns**

Creamy polenta, chorizo & brava sauce

### **Slow braised lamb shoulder**

Mediterranean cous cous and green tahini

## Dessert Selection

### **Dark chocolate & berry mousse**

### **Assorted macarons**

### **Mini pavlova**

### **Assorted mini tartlet**

## Beverage Packages

### Standard

One glass of Taittinger  
Champagne on arrival  
Redbank Emily Brut Cuvée  
ATE Pinot Grigio  
Bloom Sauvignon Blanc  
ATE Rosé  
Alta Pinot Noir  
Earthworks Shiraz

### Taittinger

**+\$50pp**

Unlimited Taittinger Champagne  
ATE Pinot Grigio  
Bloom Sauvignon Blanc  
ATE Rosé  
Alta Pinot Noir  
Earthworks Shiraz

### Premium

**+\$75pp**

Unlimited Taittinger Champagne  
Cullen 'Grace Madeline' SSB  
La Crema Monterey Chardonnay  
AIX Rosé  
Nanny Goat Pinot Noir  
Henschke 'Keyneton Euphonium'



CHAMPAGNE  
**TAITTINGER**

REIMS FRANCE