



MELBOURNE CUP

TRAY PASSED

Lobster XO dumpling

COOKING STATIONS

Live oyster shucker

Peking duck pancakes

STARTERS

Teriyaki house smoked salmon

Prawns

Tuna sashimi

Antipasto selection including shaved prosciutto, salami, gypsy ham, marinated olives, marinated eggplant and marinated zucchini, dips and bread

Corn with chorizo, white peas, roast capsicum, parsley, cumin yoghurt

Squid, fresh coconut, banana blossom and peanut salad

Barbequed eggplant, capsicum caponata, pine nuts and olives

Sweet potato, mushroom, kale, black cabbage, lemon and raisins quinoa salad

Vegan bowl salad

Game terrine with condiment and sauce

Oyster with smoky bacon jam

MAIN

Poached salmon with cauliflower, purée, sea asparagus and lemon myrtle beurre blanc

Smoked brisket with creamy white polenta and collard greens

Duck fat fried new potatoes

Boned and rolled chicken with grain mustard cheddar, cream and pancetta

Steamed whole Barramundi with Schezwan sauce

Carl's Pork Belly Adobo with pineapple, coconut and rice

Nylon Poha with hot and sour okra and eggplant curry

Steamed beans and peas in garlic butter

DESSERT

Baked choc pear tart

Blueberry cheese cake

Amaretto lasagne cake

Pavlova with seasonal fresh fruit

Macadamia nuts tart

White wine jelly with summer berries

French pastry

Apricot panna cotta with raspberry

Chocolate fountain

Gluten free Sticky date pudding

Live station of pancakes with condiments





MELBOURNE CUP

BEVERAGE PACKAGE

The Lane Lois Blanc de Blancs
The Lane Block 5 Shiraz
The Lane Block 10 Sauvignon Blanc
Coopers Original Pale Ale
Selection of soft drinks
Selection of juice

MELBOURNE CUP

Riverside Restaurant
Tuesday 5th November 2019
12.00 pm - 3.00 pm

TICKETS

\$159 per person

(when booked between June and August)

\$179 per person

(when booked from September onwards)

