

# MENU

*Melbourne Cup 2023*

## ON ARRIVAL

### ANTIPASTO PLATTER

**SELECTION OF COLD MEATS, OLIVES, SUN BLUSHED TOMATOES,  
BRIE, FETTA, CRACKERS AND BREAD**

## ENTRÉE

### SERVED ALTERNATE DROP

#### ROMANO BRUSCHETTA

**SOURDOUGH TOPPED WITH ROUGH CHOPPED ROMA TOMATOES,  
SPANISH ONION, CONFIT GARLIC, OLIVE OIL AND FRIED CAPERS  
WITH A BALSAMIC REDUCTION (GFA)**

#### MOROCCAN FALAFEL

**SERVED ON A BABY COS LEAF WITH SAUTEED MUSHROOMS  
AND HUMMUS**

## MAINS

### SERVED ALTERNATE DROP

#### SEARED AUSTRALIAN BARRAMUNDI FILLET

**CRISPY SKIN BARRAMUNDI FILLET SERVED ON KOHLRABI SLAW  
WITH A VALENCIA ORANGE REDUCTION**

#### CHICKEN PROSCIUTTO & MUSHROOM BALLONTINE

**PROSCIUTTO WRAPPED CHICKEN THIGH FILLET WITH MUSHROOMS  
OVEN BAKED SERVED WITH SPINACH AND SMASHED PEA RISOTTO**

## DESSERT

### SHARED PLATER

**A SELECTION OF PETIT CAKES, FRESH DANISHES, POACHED FIGS,  
CANDIED PECANS & NOUGAT**

