

MELBOURNE CUP

Catering menu

Live Pacific Oyster Shucking Station

Your choice of:

Eschalot dressing, Asian coriander dressing, lemon and lime wedges,
Tabasco sauce, Kilpatrick dip, Chimichurri, Cocktail sauce, Ranch
dressing

Roaming Canapés

Vegetable sushi and Sunrise salmon rolls with wasabi, pickled ginger
and soy sauce

Sticky pork belly bites

Chicken and red bean empanadas with smoked tomato and cumin
salsa

Chilli and lemon Wagyu beef skewers with togarashi

Forest mushroom arancini with truffle mayo and Parmesan

Mini boutique raspberry and chocolate lamingtons

Glazed Leg Ham Station

Make it your way:

Rye or Turkish rolls, Lettuce, Tomato, Pickles, Dijon mustard, Honey
mustard, Wholegrain mustard or Horseradish cream



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Beverage menu

Bubbles

Woodbrook Brut

White wine

Woodbrook Sauvignon Blanc

Woodbrook Chardonnay

Red wine

Woodbrook Shiraz

Woodbrook Cabernet Sauvignon

Rosé

Quilty and Gransden Rosé

Beer

Carlton Dry

Carlton Dry 3.5

Tooheys New

VB

Hahn Super Dry

Carlton Draught

Reschs

Great Northern Super Crisp

Hahn Super Dry 3.5

Tooheys Ultra

Non-alcoholic

Soft drink

Juice

Tea and coffee

