

- events at -

element *Melbourne Cup*

MENU

Tuesday 4 November

Arrival

Chefs' Selection of Canapes

Starter

Spicy Whipped Brie Cheese

served with stone baked bread loaf

Entrée

(served alternate)

Asparagus

grilled seasonal asparagus with sliced jamon, grated parmesan cheese and balsamic glaze

Carpaccio

thinly sliced beef carpaccio with truffle mayonnaise, fresh chives and shaved parmesan cheese

Main

(served alternate)

Market Fish

grilled fish of the day with woodfire maple potatoes, seasonal vegetables and green olive tapenade

Chicken Supreme

pan seared chicken supreme with maple glazed potatoes, seasonal vegetables tossed in olive oil and almonds, with a creamy mushroom sauce

Dessert

(served alternate)

Hazelnut Dome

chocolate biscuit with a hazelnut crunchy glaze, dulce de leche middle, milk chocolate mousse, served with thickened cream and a hazelnut praline

Apple and Caramel Tart

vanilla shortbread filled with a caramel frangipane, topped with a salted caramel and caramelised apple block, served with thickened cream and fresh apple

BEVERAGE PACKAGE

Arrival

Sparkling Wine or Draught Beer

At the Table

Wine selection by Calabria Family Wines

Selection of Draught and Bottled Beer

Selection of Cocktails

Non-Alcoholic Beverages

**Package Service Concludes at 3.30pm*