

- events at -

element *Melbourne Cup*

Tuesday 4 November

MENU

ARRIVAL

Chefs' Selection of Canapes

STARTER

Spicy Whipped Brie Cheese

■ served with stone baked bread loaf

ENTREE

(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

Richland Brut Cuvee

BEER

(Draught) Great Northern Super Crisp, Carlton Draught, Young Henrys Newtowner, Hard Rated
(Bottled) Cascade Premium Light, Tooheys Old, Heineken, Crown, Great Northern Zero

WINE

Richland Sauvignon Blanc, Richland Chardonnay, Richland Merlot, Richland Shiraz

COCKTAIL

The Workquiri

A daiquiri blend of Bacardi Spiced Rum, Lustau Fino Sherry, pineapple, earl grey infusion and orange bitters, served over ice with lemon peel

PACKAGED

Cruiser (Wild Raspberry, Guava, Pineapple), Canadian Club & Dry (bottle), Strongbow Cider

**Package Service Concludes at 3.30pm. Revesby Workers' practices the responsible service of alcohol.*