

- events at -

element

MELBOURNE

Cup

MENU

- Arrival -

Chefs' Selection of Canapés

- At the Table -

Assorted Bread and Whipped Butter

- Entrée -

(served alternate)

Pumpkin Arancini

roasted pumpkin and crispy sage served with aioli

Prawn and Mango Tart

*fresh cooked prawns and diced mango served
with leafy greens and a zesty dressing*

- Main -

(served alternate)

Miso Lemon and Garlic Chicken

*charred broccolini and roasted potatoes finished
with smoked paprika and lemon oil*

Grilled Fish of the Day

*orange segments, sliced fennel and wild rocket salad
tossed in a honey citrus mustard dressing*

- Dessert -

(served alternate)

Lychee, Raspberry and Rose Tart

*vanilla sable base layered with coconut, raspberry jam, lychee
and rose mousse, finished with red velvet spray, served with
thickened cream, fresh berries and toasted coconut*

Mont Blanc

*chestnut biscuit, milk chocolate crèmeux, candied
chestnuts and chestnut mousse served with
thickened cream and mandarin segments*

MELBOURNE *Cup*

BEVERAGE MENU

- Sparkling -

Richland Brut Cuvee

- White -

Richland Sauvignon Blanc

Richland Chardonnay

- Red -

Richland Merlot

Richland Shiraz



CALABRIA

FAMILY WINES

Wine Selection by Calabria Family Wines

- Beer -

Tap

Great Northern Super Crisp

Carlton Draught

Heineken

Hard Rated

Package

Tooheys Old

Tooheys Ultra

Hahn Super Dry

Crown

- Ready-to-Drink -

Vodka Cruisers

Canadian Club & Dry (bottle)

Strongbow Cider

- Selection of Cocktails -

- Soft Drinks and Juice -

Beverage Package Service from 11.30am-3.30pm

Revesby Workers Club practices the responsible service of alcohol.

Menu subject to change.