

# MELBOURNE CUP

## THE BACKYARD

### ON THE TABLE

Chefs' selection of prosciutto, mortadella, salami  
Beetroot Hommus, baba Ghanoush, grissini sticks, lavosh

### COLD BUFFET

Oysters (A), lemon  
Australian prawns (A), cocktail sauce  
Asian seafood salad (I)  
Rocket & Parmesan salad  
Baby cos lettuce, cucumber & feta salad

### HOT BUFFET

Charcoal sirloin steak, bearnaise sauce  
Flash fried prawns (I), lemon, Aioli  
Salmon fillet (A), pickled fennel, lemon dressing & soft herbs  
Steamed baby potatoes, herb butter

### DESSERT BUFFET

Mango cheesecake  
Chocolate brownie (GF)  
Mini pavlova, lemon curd & berries (GF)  
Sliced seasonal fruit platter, coconut yoghurt (V, VG, GF, DF)

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**Seafood Origins** (A) Australian | (I) Imported | (M) Mixed  
GF Gluten-free | DF Dairy-free | V Vegetarian | VG Vegan