



Melbourne Cup Lunch Buffet 2010

\$65 per Adult

\$22 per Child

Assorted Bread Basket

Australian Cooked Black Tiger Prawns with Lemon Wedges & Cocktail Sauce

Mediterranean Marinated Baby Octopus

Char-Grilled Chicken and Basil Pesto Linguine

Chinese Soy Chicken, Soy and Shallot Dressing

Antipasto with Char-Grilled Marinated Vegetables

Sushi with Wasabi & Soy

An Array of Smallgoods with Continental Sausages

Grissini Sticks and Olive Oil Crostinis, Dips and Tapenades

Garden Salad with Tomato & Cucumber

Caesar Salad with Hard Boiled Eggs

Scallop, Chorizo and Potato Salad

Char-Grilled Mediterranean Squid, Green Bean, Parsley, Pimento and Lemon Salad

Vietnamese Salad of Prawns and Pork Belly with Coriander, Iceberg, Sprouts and Shallots

Carving Station: Rosemary and Garlic Roasted Leg of Lamb, Tzatziki and Jus

Roasted Chicken Breast with Thai Green Curry and Crispy Eggplant

Char-Grilled Organic Salmon Fillet with Caper, Dill, Lemon Sauce

Moroccan Spiced Porterhouse Steak, Fried Cherry Tomatoes and Labneh

Creamy Baked Potato

Steamed Garden Fresh Vegetables

Zesty Moroccan Cous Cous

Selection of Award Winning Australian Cheese Dried Fruit and Crispy Bagel

Exotic Fruit Platter

French Pastries and Gateaux

Moscato Marinated Strawberries

Please note, some food items may contain traces of nut and/or gluten