



# MELBOURNE CUP

## Seafood Luncheon Menu

### CANAPÉ ON ARRIVAL

Blue vein, camembert and vintage cheddar with cranberries and grissini with a glass of sparkling wine

### ENTRÉE

#### SEAFOOD PLATE (GF)

Oysters natural, crab claw, Bay Bugs & Prawns with cocktail sauce  
*(See your host for seafood allergy option)*

### MAINS - alternate drop

#### BARRAMUNDI WITH MANGO SALSA (GF)

Barramundi fillet pan seared resting pommes pav, broccolini and topped with mango chilli salsa

#### CHICKEN WITH AVOCADO SALSA (GF)

Baked Chicken breast with pommes pave, broccolini and topped with Avocado salsa

### DESSERT

#### PETIT FOURS

Assorted petit dessert selection with berry compote and chocolate soil

