

SILKS MELBOURNE CUP DAY BUFFET MENU 2023

FUNCTION ROOM

COLD SELECTIONS

Warm bread rolls and butter **(V)**

Cooked king prawn tower **(GF)**

Peruvian style fish ceviche **(GF)**

Green lip mussels in coriander, chili and lime marinade **(GF)**

Charcuterie Board **(GF)**

(Salami, sliced ham, pastrami, sliced prosciutto, pickled vegetables, gherkins, Kalamata olives and kabana)

German style potato, gherkins and egg salad **(GF)**

Spinach, roasted pumpkin, goat cheese, freekeh grains and beetroot salad **(V)**

HOT SELECTIONS

Beef rendang curry **(GF) (DF)**

Cardamom scented basmati rice **(GF) (DF) (V) (VG)**

South Australian oysters Mornay

Slow roasted leg of lamb with rosemary & thyme jus **(GF) (DF)**

Chicken breast wrapped in pancetta with tomato, mushrooms, spring onions, garlic and white wine gravy **(GF)**

Steamed seasonal vegetables with garlic butter **(V)**

Vegetarian gnocchi with ratatouille **(V) (VG) (DF)**

DESSERT SELECTIONS

Assorted Australian cheeses, dried fruits, quince paste, mixed nuts **(GF)** and water crackers

Seasonal fruit platters **(V) (VG)**

Array of cake slices, mousses **(GF)** and handmade petit fours



BEVERAGE MENU

BEERS & CIDERS

Great Northern Original

Carlton Dry

Great Northern Super Crisp

Great Northern Zero

Somersby Apple Cider

WINES

The Marker Shiraz

Little Berry Sauvignon Blanc

Marty's Block Brut Cuvee NV

Assorted Soft Drinks, Juices, Tea & Coffee

Cash Bar for Spirits