



Melbourne Cup

BUFFET LUNCHEON

SALADS

Traditional Greek Salad **(V)** **(GF)**

Modern Pub-Style Salad **(V)** **(GF)**

Caprese Salad **(V)**

MAINS

Oven-Baked Snapper Fillet with Sri Lankan Coconut Curry Sauce **(GF)** **(I)**

Jerk Spiced marinated Chicken fillets **(GF)**

Roasted Beef with garlic, seeded mustard, cracked pepper & thyme-infused Shiraz jus **(GF)**

VEGETABLES

Steamed Buffet Vegetables **(V)** **(VG)** **(GF)**

Broccoli & Cauliflower Mornay **(V)**

Vegetable Lasagne **(V)**

SIDES

Saffron Rice Pilaf **(V)** **(GF)**

Baked Potato Gratin **(V)**

DESSERTS

Assortment of Petit Fours **(V)**

Seasonal Tropical Fruits **(V)** **(VG)** **(GF)** **(DF)**

Tropical Fruit Pavlova **(V)**