



Three Course Champagne Lunch

Shared Entree

Entrees are served on platters in the middle of the table & guests serve themselves

MERIMBULA ROCK OYSTERS (GF)

w radish & cucumber salad & lemon myrtle

WATERMELON & FETA SALAD (V, GF)

BRUSCHETTA (GF On Request)

rustic style on toasted three mills sour dough

Mains

Your choice of Main - Guests select their main meal one week before your function

ATLANTIC SALMON (V, GF)

w mango, avocado, tomato, lime & mint salad

ROAST MAPLE PUMPKIN (V, GF)

w Israeli cous cous, farro, candied pumpkin seeds, yoghurt, pomegranate, herb & cherry tomato salad

PERI PERI CHICKEN BREAST (GF)

w charred corn salsa & kipfler potatoes

Dessert

Your choice of Dessert - Guests select their dessert one week before your function

MUM'S PAVLOVA (V, GF)

served w raspberry coulis, passionfruit, strawberries, cream & ice cream

APRICOT CRUMBLE (V)

w creme anglaise & macadamia ice cream

Melbourne Cup

Package include a bubbly, schooner beer or soft drink on arrival.

Choice of 12pm, 12:30pm or 1pm arrival.
Function concludes at 5pm.

\$70 per Person

Live Music with Marty Kooistra after the race