



## Melbourne Cup Buffet \$49

Orange & clove studded leg of ham

Saffron, honey, rosemary lemon chicken thigh

Roast beef rib eye studded w smoked garlic and thyme

Apple wood smoke salmon, sesame broccoli miso dressing

### **Accompanied by**

Crusty Artisan Baguette from our own Bakehouse

Rosemary and Szechuan pepper chat potatoes

### **Salads**

Roasted cauliflower, pickled cabbage, apple, toasted slithered almonds, chickpeas, cherry tomato & bean sprouts, Asian style dressing

Black pepper strawberries, walnuts, roquette, sugar snap peas, witlof, fennel, roasted sweet potato, red wine strawberry & honey vinaigrette

Green beans, spinach, cucumber, avocado, pickled mushrooms, broccoli, assorted seeds quinoa cracker, lemon dressing

### **Dessert Platter**

Selection of homemade dessert baked by our own bakehouse pastry chefs

**Optional 4hr drinks package 12pm to 4pm \$40 per person**