

TUESDAY 5 NOVEMBER

## CUP DAY CANAPÉS

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Fresh oysters with a pickled shallot dressing **GF DF NF** 

Sweet potato croquettes with tomato relish mayonnaise GF DF NF V VG

Eggplant and mozzarella arancini with aioli NF V

House cured salmon, cucumber, wakame and toasted seame oil **GF DF NF H** 

Peking duck spring rolls with sweet soy DF

### COCKTAIL DISH

Southern style fried buttermilk chicken breast burger, with bread and butter pickles, lettuce and chipotle mayonnaise

### SAVOURY STATIONS

Nacho Station Served with beef mince or veggie chilli con carne, corn chips, sour cream, pico de gallo, guacamole, queso fresco and pickled guindilla chillies GF DF NF V VG H

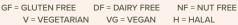
Fried Rice Station Stir fried chicken and prawns mixed with fried rice and shallots and assorted Asian condiments DF GF

### DESSERT

Doughnut wall, with a selection of glazed doughnuts

Dessert station, with mixed macarons, chocolate royal profiteroles, red velvet cake and lemon meringue pie







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The below beverages will be available throughout our three-hour beverage package, with a cash bar available after the completion of the beverage package at 3:30pm.

## SPARKLING

Counterpoint Brut NV

WINE

Counterpoint Chardonnay Cambridge Crossing Sauvignon Blanc Counterpoint Shiraz Cambridge Crossing Cabernet Merlot

### **BEER & CIDER**

Stone & Wood Pacific Ale Stone & Wood Green Coast Lager Byron Bay Lager Eumundi Brewery Ginger Beer James Squire Orchard Crush Apple Cider Heineken Zero

### SPIRITS

Served with mixers, no shots: Absolut Vodka Roku Gin Bundaberg Rum Canadian Club Ballantine Whiskey Jim Beam

### NON-ALCOHOLIC

Soft drinks, mineral water, orange juice Heineken Zero



