



MELBOURNE CUP

20  24

Spring Fling

TUESDAY 5 NOVEMBER

CUP DAY CANAPÉS

CANAPÉS

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 quindilla 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



GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE
V = VEGETARIAN VG = VEGAN H = HALAL





MELBOURNE CUP

20  24

Spring Fling

TUESDAY 5 NOVEMBER

CUP DAY CANAPÉS

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

