



# MELBOURNE CUP

## RIVERSIDE SOIRÉE MENU

### CANAPÉS

Green pea and mint croquette, coriander and coconut yoghurt <sup>VV,GF</sup>

Tomato and mozzarella arancini, spicy tomato sugo <sup>V,GF</sup>

Potato scallop with smoked salmon and crème fraîche <sup>GF</sup>

Devilled egg and chive finger sandwich, smoked paprika <sup>V,DF</sup>

King prawn skewer, avocado and wasabi mayo <sup>GF,DF</sup>

Spring vegetable and parmesan risotto, dried olive <sup>V,GF</sup>

Oven baked lamb meatballs, fregola and spicy tomato sugo, minted yogurt

Korean style fried chicken bao bun, kimchi slaw, kewpie <sup>DF</sup>

Mini beef cheeseburger, caramelised onion, sweet and spicy pickle

Pistachio cream cannoli

Tropical meringue pies <sup>GF</sup>

### GRAZING STATION

Baked salmon tarator, fine herbs and tahini yoghurt <sup>GF</sup>

Cumin spiced roasted lamb, quince and mint aioli <sup>GF,DF</sup>

Leatherwood honey and spiced orange glazed leg ham <sup>GF,DF</sup>

Rare roasted beef with housemade mustards and horseradish <sup>GF,DF</sup>

Red harissa bbq chicken, grilled sweetcorn, chorizo and dates, toasted macadamia

Freshly baked bread and butter

Mediterranean salad, heirloom tomato, cucumber, olives, radish, red onion <sup>VV,GF</sup>


Truffled potato and spring onion salad <sup>VV,GF</sup>


Baked pumpkin, olive, feta and rocket with candied walnuts <sup>GF</sup>


Gem lettuce with soft herbs shallot and hazelnut vinaigrette <sup>VV,GF</sup>

### SAMPLE MENU ONLY

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | O = OPTION AVAILABLE

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