Melbourne Cup

Tuesday 3rd November 2015



Novotel Sydney Norwest Grand Ballroom, 12:00 – 4:00pm 1 Columbia Court Baulkham Hills NSW 2153



Melbourne Cup 2015



Cold selection

- A selection of breads and antipasti
- Sydney rock oysters freshly shucked
- Cooked king prawns, cocktail sauce and fresh lemon
- Beetroot and horseradish cured smoked salmon with capers and dill

Salads

- Roasted eggplant with smoked almonds and goat cheese
- Paw-paw, avocado and toasted pumpkin seeds with watercress
- Thai beef salad with nam Jim dressing
- Baby prawns with celery, dill and Marie Rose dressing
- Baby leaf salad with tomatoes and cucumber

Hot selection

- Char sui pork with Asian greens and toasted sesame
- Hungarian beef goulash
- Steamed bay leaf scented Jasmine rice
- Roasted root vegetables with sage and clarified butter
- Pike perch with Moroccan spice and tagine sauce

Dessert selection

- Assorted cake slices
- Seasonal exotic fruit platter
- Australian farm house cheese selection

Beverages

- Bancroft Sparkling Brut
- Bancroft Semillon Sauvignon Blanc
- Bancroft Shiraz Cabernet
- Light Beer James Boags
- Draught Beer Tooheys New
- Soft Drinks, Orange Juice & Mineral Water

