

Happy
Grillmore

Melbourne Cup

MENU

INSIDE BUFFET

\$75

• ENTREE •

SKULL ISLAND TIGER PRAWNS, NAMBUCCA ROCK OYSTERS,
SMOKED TASMANIAN SALMON

Sydney Rock Oysters, Skull Island Tiger Prawns & Confit Atlantic Salmon, Mustard
Cream, Cocktail Sauce, Shaved Fennel & Lemon

PARMA HAM, DANISH SALAMI, CURED & AIR DRIED BLACK
ANGUS BEEF BRISKET

Feta stuffed bell peppers, mustard relish, cornichons & assorted
crisp bread

• MAIN BUFFET •

PASTURE FED BEEF TOP SIRLOIN

PANCETTA WRAPPED ORGANIC CHICKEN SUPREME

PARMENTIER POTATOES

STEAMED SPRING VEG

BASIL PESTO PASTA SALAD

CLASSIC CAESAR SALAD

CREAMY MUSHROOM SAUCE

RED WINE JUS

• DESSERT •

ASSORTED PETIT FOURS

TARTLETS

MINI CAKES

MIXED BERRIES

DOUBLE CREAM

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MENU

OUTSIDE BUFFET

\$65

• COLD BUFFET •

FRESH SOUR DOUGH, BREAD ROLLS & GRISSINI

SKULL ISLAND TIGER PRAWNS, NAMBUCCA ROCK OYSTERS,
SMOKED TASMANIAN SALMON

Fresh lemon, cocktail sauce, tartare sauce & caper berries

PARMA HAM, DANISH SALAMI, CURED & AIR DRIED BLACK
ANGUS BEEF BRISKET

Feta stuffed bell peppers, mustard relish, cornichons & assorted
crisp bread

• PASS AROUND CANAPÉS •

MINI PRAWN COCKTAIL

MOROCCAN LAMB SKEWERS & MINT YOGHURT

CHINESE BBQ VEGETABLE PUFF

CHICKEN SATAY SKEWERS

CRISPY PORK BELLY BITES, CHILLI, LIME & SOY GLAZE

BLACK ANGUS BEEF SLIDERS, LETTUCE, CHEESE & HOUSE BURGER SAUCE

• DESSERT •

ASSORTED PETIT FOURS, TARTLETS & MINI CAKES

Fresh berries, double cream, passion fruit coulis