

## Melbourne Cup Cocktail Event Menu:

11 am

### Seafood Corner (GF)

Mediterranean seafood salad with Prawns, Squids, Octopus, Mussels.  
Citrus cured Salmon and Pineapple Carpaccio.

11 am

### Artisan Cheese Table

Artisan Italian cured meat- salame finocchiona, prosciutto parma;  
Selection of Italian cheeses- toscany pecorino, Ricotta al Forno,  
Grana padano, roasted mediterranean vegetable, olives, Grissini &  
Crackers, Seasonal Fruits, Homemade Focaccia & red pesto sauce,  
Mozzarella & Grape Tomato Skewer.

11:30 am

### Canapes:

Mini Chicken Tart Mousse, Pistachios  
Tomino Cheese Wrapped in Pancetta (GF)

Arancini, Mushrooms, Spinach Fetta, Truffle & Parmesan (V)

Chicken Polpette, Pistachios, Parmesan Cheese & Sugo  
Slow cooked pork neck, sweet potatoes puree, orange (GF)

Tiramisu - Chestnuts cream, dolce di latte, raisin bread, coffee

Limone - Lemon curd mini tart, berries Macedonia, chocolate brittle

### Beverages:

Includes 3 hour Premium Wine & Beer Package

