



TUESDAY, 3 NOVEMBER
10.30AM – 3PM

Lunch Menu – Cup Day 2026

Canapes on Arrival

Gravlax Salmon Crostini, crispy caper | Crusted prawns, Vietnamese dip
Tomato & baby bocconcini bruschetta | Goats cheese tart, fig jam, pistachio crumb
Chicken karage, yuzu mayo

Entrée (shared to the table)

Selection of cured meats, marinated vegetables & olives, Turkish bread & dips.

Main Course (alternative drop)

Bread rolls and butter served to the tables

Tasmanian salmon, grilled artichoke, polenta cake with young spinach

OR

Chicken supreme with bush tomato & lemon myrtle, potato rosti,
broccolini, merlot jus

Dessert

White chocolate crème brulee, coconut cranberry biscotti

Percolated coffee & selection of teas