



MELBOURNE CUP

RIVERSIDE SIORÉE MENU

CANAPÉS

Green pea and mint croquette, coriander and coconut yoghurt ^{VV,GF}

Tomato and mozzarella arancini, spicy tomato sugo ^{V,GF}

Potato scallop with smoked salmon and crème fraîche ^{GF}

Devilled egg and chive finger sandwich, smoked paprika ^{V,DF}

King prawn skewer, avocado and wasabi mayo ^{GF,DF}

Spring vegetable and parmesan risotto, dried olive ^{V,GF}

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

Korean style fried chicken bao bun, kimchi slaw, kewpie ^{DF}

Mini beef cheeseburger, caramelised onion, sweet and spicy pickle

Pistachio cream cannoli

Tropical meringue pies ^{GF}

GRAZING STATION

Baked salmon tarator, fine herbs and tahini yoghurt ^{GF}

Cumin spiced roasted lamb, quince and mint aioli ^{GF,DF}

Leatherwood honey and spiced orange glazed leg ham ^{GF,DF}

Rare roasted beef with housemade mustards and horseradish ^{GF,DF}

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 ^{VV,GF}


Truffled potato and spring onion salad ^{VV,GF}


Baked pumpkin, olive, feta and rocket with candied walnuts ^{GF}


Gem lettuce with soft herbs shallot and hazelnut vinaigrette ^{VV,GF}

SAMPLE MENU ONLY

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

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