

MELBOURNE CUP AT ATRIUM BUFFET



MENU

SALAD BAR

COMPOSED SALADS

Grilled pear, toasted walnuts, baby spinach, bocconcini, heirloom tomatoes, balsamic glaze

Shaved root vegetables, roasted pumpkin, wilted kale, Italian dressing

Japanese style julienne vegetables & pickled daikon salad with dressing

Thai style green papaya salad, Asian herbs

COLD SELECTION AND ITALIAN ANTIPASTO BAR

Charcuterie; coppa, prosciutto, salami

Marinated olives

Feta stuffed pepper dews

Grilled marinated vegetables

CHEESE STATION

Selection of WA cheeses with crackers, dried fruits & nuts

NOODLE SOUP STATION

Vietnamese pho with choice of meat or seafood & condiments

BREAD SELECTION

Assorted rolls, French baguette

Selection of sliced bread

Olive oil & balsamic vinegar, margarine, butter

SUSHI BAR

Assorted hosomaki & makimono rolls

Prawn & seaweed nigiri

Tasmanian salmon sashimi

California roll

Pickled pink ginger, wasabi & soy sauce

CRUSTACEAN CORNER

Chilled Local prawns, crab sections, clams and NZ half shell mussels

Lemon wedges, assorted cold sauces

Oysters served with Tabasco, red wine vinegar

MARINATED SEAFOOD

Marinated mussels & seaweed salad

Mexican prawn salad

Smokey BBQ squid salad with chilli & garlic

CARVERY CORNER

Roast leg of pork, apple sauce

Herb crusted 100 day grain fed Harvey Beef, gravy

Yorkshire pudding

Roast seasonal root vegetables, roast potatoes with herbs

CONDIMENTS:

Mustards, tomato sauce, BBQ sauce, cranberry sauce, mint jelly, horseradish



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WESTERN HOT DISHES

Baked Barramundi lemon myrtle burre blanc
Greek style lamb chops mint chimichurri
Baked roasted pumpkin and ricotta cannelloni
Pork ribs coca cola bbq glaze
Roasted shark bay scallops with leek and bacon
Mexican black bean and corn rice
Steamed seasonal green vegetables, roasted cauliflower gratin,

LIVE COOKING STATION

Penne with crab, roasted vegetables, American sauce
Seafood Paella

ASIAN BBQ STATION

Cantonese BBQ pork with honey glaze
Peking duck, condiments
Hoi sin beef ribs

DIM SUM STATION

Assorted dim sum, buns, dumplings and shao mai

CONDIMENTS:

Soy sauce, roasted chilli oil, Chinkiang black vinegar

ASIAN WOK STATION

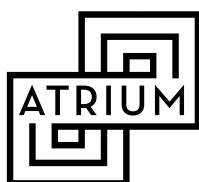
BBQ fried rice
Tom Yum noodles
Indonesian Meatball, Satay sauce
Crispy salt & pepper seafood
Sweet & sour snapper
Crispy chilli soy chicken
Stir-fried Asian greens with chilli & garlic

CURRY CORNER

Chicken korma,
Vegetable jalfrezy
Mongolian lamb curry
Madras biriyani rice
Garlic Naan
Sri Lankan prawn curry
South Asian pickles and condiments

DESSERTS

Assorted ice creams & sorbets
Ice cream teppanyaki
Assorted individual desserts, cakes & pastries
Seasonal fresh fruit display and cut fruit platter



Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.