

Melbourne Cup Brunch

Upon arrival on table 9.30am

Spicy beet bloody Mary
Fresh Valencia orange juice
Cinnabon
Original raspberry Berliner
Butter and whole wheat croissant
Greek yoghurt-pumpkin-granola
Butter
Outrigger muesli
Star anise-cinnamon apple compote
Fresh red berries
Organic honey and jams

Served at 10.30am

Green eggs and ham-wiches
Tomato-camembert tart
Homemade terrine fermiere, rustic bread
Pickled vegetables
Scandinavian dill salmon, honey mustard
Parma ham

Served at 11.30am

Blueberry soda
Egg in cocotte, smoked salmon
Avocado-tikka chicken wrap
Truffle brie cheese, Wasa cracker

Served at 12.30pm

Double cream cheese cake
Bread and butter pudding, bourbon sauce
Fresh mango

Many thanks go to our food sponsors Farang Food Paradise, Jagota Food Solutions for Professionals and Samero's All Natural Italian Gelato