Melbourne Cup Luncheon Menus 01/02/2026

Prices are subject to change and some items are subject to availability.
Additional 10% GST applies
We can be flexible with the menus and custom menus can be put together upon request.
Includes tables and linen for buffet, all crockery, cutlery and all food service equipment required.
We require a minimum of 50 guests to include professional service staff to cook, prepare, serve and clear away.
Add tailored linen and glassware packages on request.
Delivery/set up fee may apply.

Premium Cold Grazing Buffet $56.50 per person

Set on a range of platters, boards, and risers

Moroccan honey marinated chicken tenderloin (GF)
Pesto chicken tenderloin, blistered cherry tomato (GF)
Cold meat platters of Mild Hungarian Salami, shaved leg Ham, Italian sausage (GF)
Cold peeled prawns, lemon, and house thousand Island (GF)
Moroccan roast pumpkin, spinach, and feta frittata (GF)(V)
Soft & hard cheese selections, dried fruit, candies walnuts, grapes, lavish water crackers
Antipasto platters w, semi dried tomato, pickled vegetables, marinated olives, Feta, dips
Assorted crusty sliced breads with butter portions

Salads – Choice of four (4)

Roasted root vegetable, rocket, honey mustard dressing (GF)(V)
Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta (V)
Traditional garden, Italian dressing (GF)(VG)
Thai rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing (GF)(VG)
Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine dressing (GF)(V)
Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
Baby spinach, quinoa, sweet corn, beetroot, feta, candied walnut, dressing (GF)(V)
Caesar, baby cos lettuces boiled egg, garlic and herb croutons, parmesan, dressing
Pesto bacon pasta salad, roast cherry tomato, baby spinach
Char grilled zucchini, parmesan cheese, Rocket, Spanish onion, white wine vinaigrette (GF)(V)
Provencal potato salad, garlic, parsley, capers, green olives, garlic Dijon vinegarette (gf)(vg)
*see salad menu for more options

ADD Dessert $ 9.90 per person

An Assorted of the chef's assorted cakes and slices (2 per person)
Platters of seasonal sliced fruits (GF)
Fresh whipped cream (GF)

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Two course Premium Hot buffet style meal $58.50 per person

Mains - Choose two (2)
Moroccan chicken tenderloin, carrot crisps (GF)
Crispy pork belly, apple pure, jus (GF)
Snapper fillets, gremolata (GF)
Succulent Roast lamb w, mint gravy (GF**)+$1.00pp**
Juicy roast pork, gravy , apple sauce (GF)
Braised porterhouse steak w, onion demi (GF**)+$2.00pp**

Vegetarian Mains - Choose one (1)
Gnocchi in a creamy pesto & baby spinach sauce, shaved parmesan (V)
Pumpkin and sage ravioli in a rich tomato basil sauce w, Parmesan (V)
Lasagne of roasted vegetables, bechamel (V)
Creamy white wine mushroom gnocchi, shaved parmesan (V)
Curried pumpkin, cauliflower, and green beans (GF)(VG)
Moroccan Vegetable and chickpea tagine (GF)(VG)

Sides - Choose three (3)
Roasted root vegetable, rocket, honey mustard dressing (GF)(V)
Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta (V)
Traditional garden, Italian dressing (GF)(VG)
Thai rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing (GF)(VG)
Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine dressing (GF)(V)
Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
Baby spinach, quinoa, sweet corn, beetroot, feta, candied walnut, dressing (GF)(V)
Caesar, baby cos lettuces boiled egg, garlic and herb croutons, parmesan, dressing
Pesto bacon pasta salad, roast cherry tomato, baby spinach
Char grilled zucchini, parmesan cheese, Rocket, Spanish onion, white wine vinaigrette (GF)(V)
Provencal potato salad, garlic, parsley, capers, green olives, garlic Dijon vinegarette (gf)(vg)
*see salad menu for more options

Served with
Dinner rolls w, butter portions

Dessert
An Assorted of the chef's assorted cakes and slices (3 per person)
Platters of seasonal sliced fruits (GF)
Fresh whipped cream (GF)

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Lighter offering - Office Finger food Platters Menu 01/02/2026

Includes biodegradable paper plates and napkins
Delivery fee applies. Additional 10% GST applies. 10 person minimum order.

Menu 1 $28.00pp

Smokey barbeque meatball skewers
Thai chicken skewers w, peanut sauce (GF)
Pumpkin and feta risotto balls w, sweet paprika aioli (V)
Assorted sushi w, vegetarian option (GF)
Gourmet mini quiche. Honey ham, tomato, green onion
Salt & pepper squid, sweet chili aioli
6 pieces per person
Assorted sandwich Wedges (2 pieces per person)
Fresh Vegetable, gouda and house dip platter (V)(GF)

Menu 2 $27.20pp

Honey ham, cherry tomato and green onion gourmet tarts w, relish
Gourmet mini sausage rolls w, house balsamic tomato sauce
Moroccan chicken pumpkin feta spinach roasted capsicum frittata bites (GF)
House sweet potato and pea curry puff w, raita (V)
Smokey barbeque chicken bacon bite (GF)
Corn and cheddar and green onion croquettes w, honey mustard sauce (V)
6 pieces per person
Fresh Turkish and dips platter (V)
Fresh Vegetable, gouda and house dip platter (V)(GF)

Menu 3 $30.90pp

Cold
Assorted sushi platters (GF)
Tandoori chicken cucumber cups (GF)
Hot
Corn cheddar and green onion croquettes w, honey mustard sauce (V)
Garlic sweet chili Thai prawn skewers (GF)
Gourmet mini tart, roasted capsicum, semi dried tomato feta, olive (V)
Pumpkin and feta risotto w, sweet paprika aioli (V)
Thai chicken skewers w, peanut sauce (GF)
7 pieces per person
Mini angus beef brioche sliders with cheddar cheese, balsamic onion jam and rocket - 1 per person

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