



MELBOURNE

MENU

FOOD STATIONS

GRAZING

CHEF'S SELECTION OF CURED MEATS, CHEESE, OLIVES,
GRILLED SEASONAL VEGETABLES, PICKLES, FRESH FRUIT & BREAD

PRAWN & OYSTER

SELECTION OF FRESH COOKED & RAW SEAFOOD INC OYSTERS,
PRAWNS, SASHIMI & CONDIMENTS

CANAPÉS

GOCHUJANG CHICKEN BAO BUNS

PICKLED CARROT, CUCUMBER, FRIED CHICKEN,
KEWPIE MAYO & GOCHUJANG SAUCE

CRAB ROSTI

SAUTÉED CRAB SERVED ON A POTATO ROSTI WITH SALMON ROE & CHIVES

MAINS

PRE-SELECT ONE

RED EMPEROR SNAPPER

OVEN BAKED WITH SCALLOPED POTATOES, SUGAR SNAP PEAS,
BASIL OIL & FISH FOAM

PORK BELLY

CRISPY PORK BELLY WITH ASIAN SPRING
SPANNER CRAB SALAD & CHILLI GINGER CARAMEL SAUCE

SCOTCH FILLET

WAGYU SCOTCH FILLET WITH DAUPHINOISE POTATO,
GRILLED KING PRAWN WITH GREEN CHILLI OIL,
BUTTERED GREEN BEANS & RED WINE JUS

DESSERT

PAVLOVA CHEESECAKE

WITH SEASONAL BERRIES, RASPBERRY PUREE & PASSIONFRUIT COULIS