

CUP 202

CANAPÉ PACKAGE

A selection of elegant, race-day bites to start your celebration.

\$55pp

Sydney Rock Oysters topped with a refreshing cucumber mignonette (2 pieces per guest)

Chicken Liver Parfait Crostini (2 pieces per guest)

Prosciutto, Buffalo Mozzarella & Fig Tartine (2 pieces per guest)

House-Made Lamb Sausage Roll with flaky pastry, served alongside chip cups (1 piece per guest)

TWO COURSES

(Alternate Drop Entrée & Main)

ENTRÉES

Smoked Salmon Blini with crème fraîche. chives, and a touch of lemon zest

"Mum's" Poached Chicken Salad with crisp garden greens and creamy mayonnaise dressing

(Vegetarian Option) Roast Pumpkin & **Ancient Grain Salad** with toasted seeds and spiced yoghurt

MAINS

Seared Beef Medallion with buttery mashed potato and a rich red wine jus

Chilli Crab Linguine tossed with sundried tomatoes, garlic, and a hint of fresh chilli heat

(Vegetarian Option) *Charred Leeks* with velvety truffle sauce, toasted grains, and

herb oil

THREE COURSES

(Entrée, Main & Dessert — Alternate Drop)

DESSERT

Eton Mess with whipped cream, spring berries, a vibrant berry coulis, and shards of caramel brittle

