



# Melbourne Cup Lunch

## Canapés

Wood fired green olive flatbread, rosemary  
Mozzarella arancini  
Kingfish ceviche, coconut, avocado, cucumber

## Starters

Chilled seafood plate (DF, GF):  
Sydney rock oyster, ponzu dressing  
Hervey Bay half shell scallops  
Boilerhouse smoked salmon, wasabi & wakame  
Grilled king prawns  
Barra-masalata, sweet potato crisps

## Main

Pan seared snapper,  
lentil black olive grilled zucchini ragout,  
preserved lemon, sunflower

## Desserts

Chocolate ganache tart  
Whipped ricotta & lemon crumble  
with strawberry jelly