

# MELBOURNE CUP

TUESDAY 2  
NOVEMBER

## ON ARRIVAL

### Charcuterie Board

Assorted cured and smoked meats and salamis  
with pickles, relishes and condiments

Assorted aged cheddars, brie and blue  
cheeses with quince paste

Rabbit & quail terrine, chicken liver pate,  
artisan breads, grissini, lavosh and water crackers

## MAIN COURSE

### Seafood Platters - hot and cold items

Sydney Rock Oysters | King Prawns

Balmain bugs | Blue swimmer crab

Kingfish & Atlantic salmon sashimi

Marinated Fremantle octopus, taramasalata and sumac

Smoked salmon | Grilled chermoula scallops in the half shell

Tempura local flathead fillet | Tempura prawns

Pommes frites | Garden salad

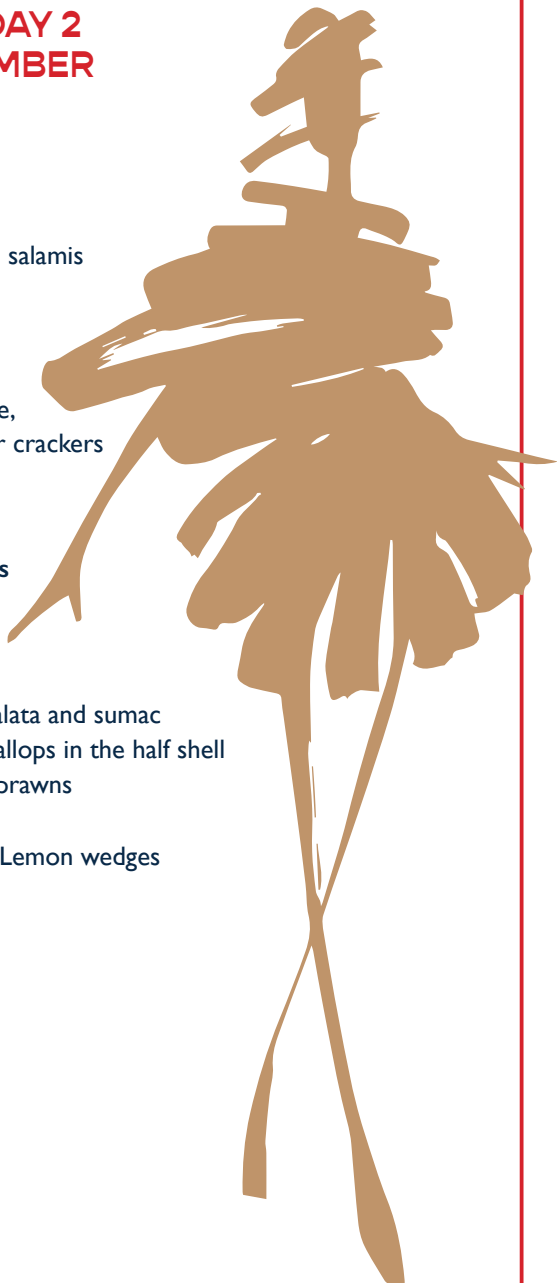
Tartare sauce | Creole cocktail sauce | Lemon wedges

## DESSERT

Mixed petites/truffles and tartlets

Tropical fruit plate

Cheese Board



**BISTRO MANLY**