

# MELBOURNE CUP 2019

## GRAZING TABLE

selection of cured meats, grilled vegetables, olives, dips, greek salad, dolmades, spiced nuts, labne, cheeses and fruit, grilled flat bread, grissini & toasted sour dough  
Grazing table (v) includes vegetarian options

## SEAFOOD STATIONS

Sydney rock oysters & lemon  
King prawn cocktail & shredded iceberg  
Smoked salmon, dill cream & buttered rye bread

## CANAPÉS

Chicken souvlaki & aioli  
Spicy lamb kefta & hummus  
Smoked eggplant & feta tartlet (v)  
Pumpkin & chickpea fritters, beetroot relish  
Prawn, pea & chorizo rice balls, salsa verde  
Spanakopita: Spinach, herbs & cheese filo pastry (v)

## DESSERT

Galaktoboureko

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## BEVERAGE LIST

### APÉRITIF SERVED ON ARRIVAL

Strawberry Wine Spritz  
Chandon 'S'

### WINE SERVED ALL DAY

Stonefish Sparkling Chardonnay Pinot  
Stonefish Sauvignon Blanc  
Stonefish Shiraz

### BEER SERVED ALL DAY

Mythos lager, Greece  
Peroni lager, Italy  
Cascade light, Tas

ALL THE ABOVE DRINKS LISTED ARE INCLUDED IN THE EVENT PACKAGE

### OPEN BAR AVAILABLE FOR ADDITIONAL DRINK CHOICES

### DRINK SPECIALS ORDER AT THE MAIN BAR

G.H. Mumm Champagne	\$89 BTL.
Strawberry wine spritz	\$12 GLS.

G E ° R G E S  
MEDITERRANEAN BAR & GRILL