



Melbourne Cup 2017 Catering



Cheese platter served with fresh fruits & condiments

New Zealand Epicure | Wensleydale & Cranberry | Woombye triple cream brie | Bleu d'Auvergne Pecasso | Matured Goats Gouda served with fresh apple dried figs apricots walnuts, muscatels seasonal fresh fruits crackers & sourdough (GFO)

Cost per serve \$16

Cheese & Charcuterie platter

Selection of gourmet cheese | Bresaola | Prosciutto | Italian salami | Baked ham | Organic pate house made dips served with balsamic onions, cornichons, cherry tomatoes, olives, relish & sourdough (GFO)

Cost per serve \$18