

THE REEF HOTEL CASINO



MELBOURNE CUP 2024 LUNCHEON

5 NOVEMBER 2024

TUESDAY 5 NOVEMBER 2024 | 11:30AM - 3PM

- ◆ Bubbles on Arrival
- ◆ Sumptuous Lunch with Seafood Stations
- ◆ 3.5 hour Beverage Package including Premixed Cocktails
 - ◆ TAB, Music after the Race BAR36
 - ◆ Best Dressed Prizes, Sweeps & Raffle
- ◆ Hosted by Tammy and JB from Triple M
 - ◆ Proudly supporting Love Your Sister

TICKETS \$225 PP | BOOKINGS ESSENTIAL*



Phone: 4030 8888 | Email: events@reefcasino.com.au

**Conditions Apply*

CHILLED SEAFOOD STATION

Moreton Bay Bugs

Locally sourced Tiger Prawns with house made Marie Rose and Tablelands citrus
Fresh shucked oysters with finger lime champagne dressing
Beetroot cured Salmon tartlets, Persian fetta, Wolf Lane Davidson plum jam

PULLMAN GRAZING TABLE

Selected charcuterie, pate, local and international cheeses, char grilled vegetables,
beetroot hummus, dried fruit and nuts, crackers & lavosh

STARTING BARRIER

Selection of fresh baked breads and rolls
Moroccan spiced carrot salad, pearl barley, macerated currants
Israeli cous cous salad, green olive, pomegranate molasses
Honey roasted pumpkin salad, caramelised onion and rocket
Pullman House Garden Salad with aged balsamic

MAIN PARADE

Tablelands beef carved by the chefs, horseradish, red wine jus and Yorkshire puddings
Morganbury pork loin, seeded mustard jus, apple and star anise relish
Local fish fillets, fried caper, white wine butter sauce
Vegetable Penang curry with peanuts, crispy shallots and coriander
Baked seasonal root vegetables with confit garlic, rosemary sea salt

CUP INSPIRED DESSERT STATION

Selection of house made desserts featuring local bee honey and beach
coconut panna cotta and Mareeba mango cream pavlovas
Ice cream station

WINES

Jansz Tasmania Premium Cuvee
Vasse Felix Sauvignon Blanc Semillon
Vasse Felix Classic Dry Rose
Vasse Felix Premier Shiraz

PRE MIXED DRINKS

Bacardi Mojito | Bacardi Pina | Bombay Tonic

BEERS

Furphy | Heineken | XXXX Gold | Stone & Wood | JS Ginger Beer



Please advise our team of any dietary requirements.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.