

2011 Ballina RSL Melbourne Cup Seafood Buffet

Chefs selection of crusty bread display

*Crisp romaine, hand picked mesclun lettuce
Wild rocket.*

*Selection of balsamic, lemon, italian, french,
caesar, cocktail and thousand island dressing.
Manzanilla olives, dried tomatoes, anchovies,
crispy bacon, haved parmesan cheese, mustards,
assorted chutneys and relish's.*

Cold Selection

Local fresh seafood

Large prawns, fresh oysters

Cooked spanner crabs

Served with chefs condiments and sauces

Hot Selection

Fresh snapper fillets

*Grilled snapper fillets, smoked salmon,
tomato béarnaise sauce*

Breast of chicken

*Cream cheese and chive mousse,
Roast medley of vegetables
Chilli tomato jam*

Noisette of lamb

Pumpkin risotto, caramelised onions and rosemary

Roast aged scotch fillet

*Wild mushroom ragout, fresh herbs,
truss tomatoes*

Selection of fresh steamed vegetables

Desserts

Selection of decadent gateau's, torts & pastries

*Double cream, selection of berry coulis
And condiments*

Tea, coffee

Complimentary Champagne on arrival

Fashions in the Field Competitions

Lucky Door Prize

Cup sweeps will be on sale

*Book now at reception \$59
or online www.ballinarsl.com.au*

*Tuesday 1 November
Luncheon from 12pm*


ballina rsl

