



The Grange

Melbourne Cup Seafood Buffet

Tuesday 2nd November 2010 • Food, Fillies & Fun!

Cold Platters

- Fresh Sydney rock oysters with cocktail sauce
- Fresh Gulf tiger prawns with lemon & roast garlic aioli
- Smoked salmon
- Steamed King Snapper dressed with parsley, lemon oil
- Stuffed calamari with rice, tomato & fresh herbs
- Stuffed tomatoes Mediterranean style
- Shaved sirloin beef salad with sultana & pine nut cous cous
- Roast tomato & onion salad with basil vinaigrette
- Asparagus & avocado salad with sweet mustard French style dressing
- Baby salad greens with balsamic glaze
- Kipfler potato & chive salad with creamy dressing

Hot Dishes

- Fresh flathead fillet saltimbocca
- Seafood Bouillabaisse
- Crumbed whiting fillets with tartare sauce
- Scallop and potato pie
- Char grilled chicken filled with pancetta and fresh herbs
- Garlic prawns with scallop potatoes

Desserts

- Selection of pastries, gateaux, mousses and tortes
- Fresh Fruit Platters
- Cheese Platter with dried fruits, crisp grissini and lavosh breads
- Coffee, tea & chocolates

\$50.00 per person • Bookings from 12 noon – 2.00pm

Includes a glass of Sparkling wine on arrival and lucky door prizes.

Payment must be made at time of booking. No Member's Discount. Book through Functions Department on 95871022 ext 330 or online through the Club's website www.stgeorge.org.au