



MELBOURNE CUP

TUESDAY 3RD NOVEMBER 2026

2 COURSE SET MENU \$49

AMUSE-BOUCHE

SPANAKOPITAKIA

FILO PASTRY TRIANGLES FILLED WITH SPINACH & RICOTTA.

MAINS

MUSTARD AND HERB CHICKEN BREAST

SERVED WITH GARLIC KIPFLER POTATO, ASPARAGUS, FINISHED WITH HOLLANDAISE.

BAKED BARRAMUNDI

SERVED ON PILAF RICE, BROCCOLINI, ROAST TOMATO BALSAMIC GLAZE

ROAST POLENTA SQUARES

LAYERED WITH CHARGRILLED EGGPLANT, ZUCCHINI, MUSHROOM, FINISHED WITH SALSA VERDE.

DESSERTS

STRAWBERRY SPONGE

SOFT SPONGE TOPPED WITH LASHINGS OF CRÈME CHANTILLY, FRESH STRAWBERRIES AND STRAWBERRY COULIS

FLOURLESS CHOCOLATE CAKE

WITH WARM CHOCOLATE SAUCE, RASPBERRY COULIS AND ICE CREAM.

PAVLOVA

SERVED WITH FRUIT SALAD.

 gluten free  dairy free  vegetarian

Seafood origin:  = Australian  = international  = mixed origin



Bookings Essential!

WWW.MAIDOFAUCKLAND.COM.AU • 08 8293 1641 • functions@maidofauckland.com.au