

baba ganouj

MELBOURNE CUP GARDEN PARTY

THREE HOURS / SIP MENU

SPARKLING WINE

Matho Prosecco

WHITE WINE

Ant Moore Sauvignon Blanc

Matho Pinot Grigio

RED WINE

Stone Horse Shiraz

Silent Way Pinot Noir

Lenton Brae Rose

BEER & CIDER

Baba Lager

Heads of Noosa Black Lager

Somersby Apple Cider

Heads of Noosa Ginger Beer

Stone & Wood Pale Ale

BASIC SPIRITS

Smirnoff Vodka

Gordons Gin

Makers Mark

Bacardi Rum

El Jimador Tequila

COCKTAILS (UPGRADE +\$30)

Spicy Cucumber Margarita

Hugo Spritz

Aperol Spritz

Pineapple Daiquiri

baba ganouj

MELBOURNE CUP GARDEN PARTY

FEAST MENU

CANAPES ON ARRIVAL

Fresh Salmon & Oysters

FOOD STATION

Fresh Mini Saj Station

FOUR COURSE BANQUET

FIRST COURSE

Hommos | Chickpeas, Tahini, Lemon

Baba Ganouj | Eggplant, Tahini, Garlic

Fattoush Smash | Mixed Leaf Salad,
Tomato, Cucumber, Capsicum, Radish,
Crisp Fried Lebanese Bread,
Baba Dressing

SECOND COURSE

Rekarat | Lightly Fried Filo Pastry with Haloumi,
Feta, Mozzarella Cheese & Traditional Herbs

Chilli Prawns | Pan Cooked Prawns with Onion, Chilli,
Tomato, Garlic & Cognac

Souffè Croquette

Chicken Wings | Pan-Fried Wings, Garlic, Olive Oil,
Lemon Juice, Fresh Coriander, Chilli

Fatayer | Lightly Fried Pastries, Filled Spinach, Tomato,
Onion & Lebanese Spices

THIRD COURSE

Shish Tawook Skewers | Marinated Chicken Breast Skewers,
Salad, Hommos, Toun, Rice, Bread

Kafta Skewers | Classic Skewers Kafta

DESSERT

Lebanese Sweets Station