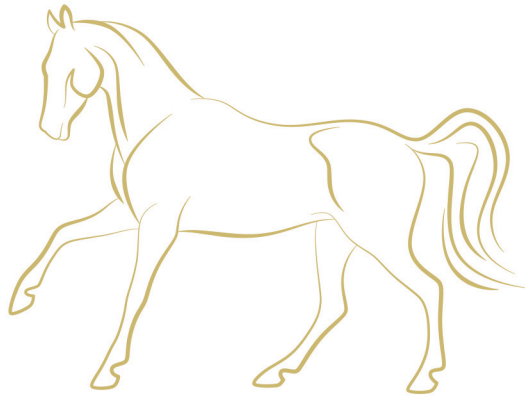




MAISON FONDÉE EN 1776

LOUIS ROEDERER  
CHAMPAGNE



# Melbourne Cup

Patina  
AT CUSTOMS HOUSE

TUESDAY 6TH NOVEMBER 2018

Join us on the terrace overlooking the river for an afternoon of fine food, horse racing and champagne. Patina, a beautiful modern and contemporary restaurant in Brisbane's most iconic heritage listed building, Customs House. Guests can be assured of excellent food, fantastic river views and friendly professional service.

Join us at 12 noon for a glass of Louis Roederer and canapés on the grass before we indulge in a three course lunch with shared entrees. There will be live screens to watch the races and door prizes.

## \$120 PER PERSON

Three course lunch with canapés  
A glass of Louis Roederer or a  
Tanqueray & Tonic on arrival

## \$195 PER PERSON

Three course lunch with canapés and  
our prestige beverages - 12-3pm

Louis Roederer Champagne  
Craggy Range Wines  
Tanqueray & Tonic

Phone **07 3365 8999** for reservations





## Melbourne Cup Luncheon

Tuesday 6<sup>th</sup> November 2018

### Canapés on arrival

### Shared Plates

Crust + Co Bread | Butter

Scallop Ceviche | Avocado | Red Grapes | Pomegranate | Ginger | Kaffir

Smoked Brisket Steam Bun | Lemongrass | Chilli | Coconut

Tempura Asparagus | ABC Sauce | Sugarloaf | Soy Cured Egg Yolk

### Your Choice

Duck Breast | Kent Pumpkin | Pepita Cream | Fermented Cabbage | Honey

*or*

Barramundi | Gem Lettuce | Peas | Broadbeans | Sunflower Seeds |  
Preserved Lemon

*or*

Eye Fillet | Smoked Potato | Celery | Truffle | Confit + Fried Leeks | Jus

*or*

Pan-Fried Gnocchi | Roasted Pine Nut | Smoked Raisin | Kale | Ricotta

Mixed Leaf Salad | Vinaigrette

### Dessert

Peanut Butter Parfait | Chocolate | Brûléed Banana | Candied Peanuts

*or*

Crème Brûlée | Raspberries | Yuzu

*or*

Strawberry Tart | Verbena | Candied Lemon | Strawberry Buttermilk