



MELBOURNE CUP LUNCH

PROUDLY SUPPORTING



Garvan Institute
of Medical Research

Tuesday 5th November 2019
12pm - 3pm

\$115 Reef Rewards Members
\$130 Non Members

Ticket price includes a \$5 donation to the Garvan Institute

Glass of Mumm Champagne on arrival
Lavish Seafood Buffet & 3hr Bev Package
Best dress prizes, sweeps, raffle
Direct TAB access & BIG screen

Bookings Essential

P: 4030 8888 | E: events@reefcasino.com.au

HOSTED BY DAVE & INKIE
FROM STAR 102.7



WIN NEWS



LUNCH MENU



Chilled Moreton Bay Bugs

Local sourced poached tiger prawns with house made seafood sauce and fresh citrus

Freshly shucked oysters with Koah Lime

Spanner crab and Persian Fetta tartlets

Seafood complemented by tartare sauce, garlic aioli and fresh citrus fruits



Selection of freshly baked bread and rolls

Cous cous and pomegranate salad with fresh herbs and Middle Eastern Spices

Honey roasted butternut pumpkin and caramelised walnut salad

Local green papaya, red onion, baby tomato and green bean salad with lime and chilli dressing

Pullman House Garden Salad with aged balsamic dressing



Tablelands Beef carved by the hotel chefs with red wine jus and horseradish relish

Roasted loin of pork, seeded mustard jus with warm apple compote

Local fish fillets, steamed with a selection of garden fresh herbs, finished in a caper, white wine and butter sauce

Vegetable Penang Curry with peanuts, crispy shallots and coriander

Baked seasonal root vegetables with rosemary, garlic and sea salt



Local bee honey and beach coconut panna cotta with passionfruit coulis

Daintree chocolate cake with fresh Shaylee Farm Strawberries

Mareeba Mango and Misty Mountain Cream pavlovas

Seasonal selection of locally sourced fruits

Coconut and Davidson Plum slice

Selection of local Gallo and international cheeses, dried fruits, crackers and walnuts



pullman
HOTELS AND RESORTS

REEF HOTEL CASINO

