



hundred acre bar

MELBOURNE CUP 2019.

4 hour premium beverage package
french champagne & aperol spritz

3 course indulgent menu
by executive chef mark penna

sweep stakes & prizes

\$159.50 per person

Deposit required upon booking with remaining payment made in full by Friday 1 November.
p: 07 3870 3433 | e: enquiries@hillstonestlucia.com.au | www.hillstonestlucia.com.au





hundred acre bar

MELBOURNE CUP 2019.

\$159.50 per person



on arrival

coffin bay pacific oysters
mignonette, lemon [df] [gf]

peeled ocean king prawns
cocktail sauce [gf] [df]

share style to the table

charcuterie
dips, olives, freshly baked bread

beverages

buffet & table service

aperol spritz & pol roger on arrival

bay of fires nv, northern tasmania

domaine triennes rose, provence france

mains

select from the following

swordfish
blackened with cajun spices, fine herb salad, coconut & lime yoghurt [gf][cd]

jacks creek rib fillet
crushed kipfler, broccoli, red wine sauce [gf]

hand torn pasta
tossed in light tomato sauce, parmesan cheese, black olives [gf][gfo][cd][v]

dessert buffet

cheese

petite sweets

macaroons

small cakes

margarita sorbet

spy valley sauvignon blanc, marlborough nz

sidewood shiraz, adelaide hills, sa

yabby lake red claw pinot noir, mornington peninsula, vic

asahi + stone & wood beers

san benedetto mineral water

soft drinks & juices