



# The Grand Final

## YOUR PRIVATE BOX

\$130PP - MINIMUM 30 PEOPLE

SATURDAY SEPTEMBER 28<sup>TH</sup>

1PM - UNTIL NORM SMITH MEDAL PRESENTED

### 1<sup>ST</sup> QUARTER

#### GRAZING STATION

*a selection of super premium continental cured meats, pâté olives, assorted artisan breads & cheeses with condiments including quince paste, nuts & lavosh*

### 2<sup>ND</sup> QUARTER

#### CANAPÉ STATION

*mini wagyu beef sliders, celeriac remoulade & truffle mayonnaise, brioche bun*

*spanish braised veal & pork jaffle, raisin smoked tomato salsa*

*freshwater yarra valley salmon blini, dill sprigs, brook trout caviar, avocado mousse*

*wild mushroom, leek & truffled blue cheese arancini, basil creme*

### 3<sup>RD</sup> QUARTER

#### CHEF'S CHOPPING BLOCK STATION

*6hr maple & port roasted lamb shoulder & baked rock salt whole salmon with aromatic vegetables, colourful salads and rich sauces and glazes*

### 4<sup>TH</sup> QUARTER

#### DESSERT & SCONES STATION

*a tempting selection of house made sweets, assorted macaroons, house made scones, fresh strawberries and cream, salted caramel tortes and more...*

## BEVERAGE PACKAGE

PREMIUM BOTTLED BEER BY HEINEKEN,  
FURPHY & JAMES BOAGS

WINES BY WILD FLOWER

BUBBLES BY PETIT CORDON BY  
MAISON MUMM PRESTIGE BRUT NV

Book now

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