

MENU & BEVERAGES *

ON ARRIVAL - 11.30am

breakfast buttermilk roll -

pancetta scrambled eggs sesame & spring onion
scrambled eggs, sesame & spring onion (v)

chicken caesar hightin - poached chicken breast, crisped pancetta, cos lettuce

COLD CANAPES - 12.00pm

spencer gulf prawn paper roll - spiced hoi sin sauce

beetroot tarte tatin - meredith goat's cheese, candied walnut, seasonal sprouts (v)

HOT CANAPES - 12.45pm - 4.00pm

roast duck & apple spring rolls - blood plum & ginger relish

corn cakes - chilli caramel sauce (v)

bbq victorian salt bush lamb rib - rosemary & lemon yoghurt

red curry beef steamed bun - pickled cucumber, kewpie mayo, roasted peanuts & coriander

buttermilk fried chicken slider - red cabbage & pomegranate slaw, cherry bbq sauce, soft brioche roll

LITTLE ENTRÉE STYLE DISHES - 1.30pm - 4.00pm

herb roasted chicken salad - apple, ancient grains, hazelnuts, spring herbs, lemon & honey vinaigrette

bourbon glazed high country pork belly - Alabama southern slaw, pimento mayo

chermoula spiced murray valley lamb cutlet - smoky corn & saffron rice fritter, eggplant kasundi, mint & pomegranate

pan fried potato gnocchi - torn burrata, roasted cauliflower, hazelnut, caper & raisin dressing (v)

SWEET ITEMS - 4.30pm

mango & passionfruit meringues - mango pearls, lemon balm

chocolate & caramel verrine - four textures of chocolate

LAST RACE SOAK - 5.00pm - 6.00pm

lakes entrance flathead in light beer batter - shoestring fries & lemon aioli

gourmet mini hot pies -

slow braised beef, tomato relish

honey roasted pumpkin, ashed goat's cheese, macadamia & coriander (v)

BEVERAGE PACKAGE

NV Mitchelton Cuvee

Mitchelton Chardonnay

The Bend Sauvignon Blanc

Mitchelton Shiraz

The Bend Cabernet Merlot

Stella Artois

Stella Artois Legere

Crown Lager

Wild Yak

Cascade Premium Light

Bulmers Cider

Basic spirits

Schweppes soft drink

Cool Ridge water

* This menu and beverage list above is based on 2017. The format will be the same but the items may change.