



Luncheon 2019

On arrival : complimentary

Glass of Sittella Sparkling & Chefs race day Canapes

Seared Atlantic Salmon

Scallops, local asparagus, risotto, spring vegetables, hollandaise

Chicken Breast

Pot roasted free range breast, Gruyere cheese, Parma ham on pumpkin hash, tomato sugo, piquant sauce

Beef Fillet

Seared, with prawn & garlic cream, - braised brisket pie, woodland mushrooms, garlic scented pommes puree

Strawberries

Strawberries, crisp brandy snap, crushed Passion fruit & vanilla bean Ice-cream

Chocolate

Dark Valrhona mousse tort, sheep's milk yoghurt, almond ice cream, raspberries

\$69.50 per person
Excl. drinks