

LEGENDS LUNCH MENU

TUES 25. FEB | 12:30PM - 3:30PM

\$150 PER PERSON

“STARTING GATE”
SOURDOUGH
Butter

BOOMER BAY OYSTERS
Natural & mignonette

“AND WE ARE OFF AND RACING”
(please select one)

SEAFOOD CEVICHE
Kingfish, octopus, prawns, scallops, onion, chilli

MARINATED CAPE GRIM BEEF SKEWER
Potato & corn

“ON THE HOME STRAIGHT”
(alternate drop)

CRISPY SKINNED CHICKEN
*Local mushroom soubise,
smoked paprika oil, wilted kale*

PERUVIAN LOBSTER MORNAY
*Creamy yellow chilli sauce,
parmesan cheese, grilled asparagus*

“WINNERS CIRCLE”

RASPBERRY SEMIFREDDO
Vanilla sable, berry coulis



“OWNERS & TRAINERS BAR”

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SPARKLING

Ninth Island Sparkling Cuvée

Pipers River

WHITE WINE

Riversdale Estate ‘Pisces’ Chardonnay

Coal River Valley

ROSÉ

Small Wonder Rosé

Kayena

RED WINE

Riversdale Estate ‘Scorpio’ Pinot Noir,

Coal River Valley

Ben Schild Reserve Shiraz,

Barossa Valley

BEER

Boags Premium

Peroni Nastro Azzurro

Boags Premium Light

NON-ALCOHOLIC

A selection of soft drinks and juices

