

Trinity Beach

Cup Day

3 Course Set Menu

3-Hour Beverage Package

Entrée

ANTIPASTO GRAZING PLATES (SHARE)

A selection of premium Australian & imported delicacies, artisan cheeses, cured meats, olives, fresh seasonal fruits & crusty bread

Mains (choose one)

MARYLAND CONFIT

Slow-cooked duck leg with porcini mushroom risotto & house-made peach bourbon jam

Vegetarian option available

MACADAMIA & HERB CRUSTED BARRAMUNDI

Fresh Australian barramundi with Asian greens, crushed chat potatoes & lemon myrtle butter sauce

PORK CUTLET

Premium pork cutlet served with blistered cherry tomatoes, charred broccolini, potato gratin & apple rosemary jus

Dessert (choose one)

APPLE & RHUBARB CRUMBLE

Warm seasonal fruit crumble with salted caramel & vanilla bean ice cream

CHOCOLATE BROWNIE

Rich, fudgy brownie with berry compote & fresh cream

The race that stops a nation deserves a menu that celebrates the best of Australian cuisine

Trinity Beach

Cup Day Luncheon



Tuesday 4th November

9am | TAB Opens

12pm - 3pm | 3-Course Menu + Beverage Package - \$120pp

2pm-3pm | Entertainment, Fashions Parade, Sweeps

BOOK NOW!

Payment required upon booking

www.trinitybeachtavern.com.au