

# Cup Day

## 3 Course Set Menu

### Entrée

#### ANTIPASTO GRAZING PLATES (SHARE)

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

### Mains

(choose one)

#### MARYLAND CONFIT

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

**Vegetarian option available**

#### MACADAMIA & HERB CRUSTED BARRAMUNDI

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

#### PORK CUTLET

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

### Dessert

(choose one)

#### APPLE & RHUBARB CRUMBLE

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

#### CHOCOLATE BROWNIE

Rich, fudgy brownie with berry compote and fresh cream

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

# Cup Day Drinks Package

3 Hours | 12pm - 3pm



## Schooners on Tap

XXXX GOLD

JAMES SQUIRE GINGER BEER  
+ 150 LASHES PALE

GREAT NORTHERN CRISP  
+ ORIGINAL

HAHN SUPER DRY 3.5%

COOPERS PALE

HARD RATED

BYRON BAY LAGER

STONE & WOOD PACIFIC ALE

## House Sprints

VODKA, GIN,

BOURBON, RUM,

SCOTCH OR

CAPTAIN MORGAN.

## Wine by the glass

MR. MASON SPARKLING

DOTTIE SAUVIGNON BLANC

HEARTS WILL PLAY ROSE

HENRY & HUNTER SHIRAZ CAB

## Classic or Pineapple Mimosa

## Non Alc

ZERO SAV BLANC, PROSECCO OR

GREAT NORTHERN ZERO 330ML

### SOFT DRINKS:

Pepsi, Squash, Lemonade, Dry  
Ginger Ale, Tonic, Soda water

### JUICES:

Orange, Apple, Cranberry,  
Pineapple

TEA & COFFEES AVAILABLE

