CUP DAY Menu

Arrival & Entrée Grazing

Barramundi Betel (LG, DF)
Smoked local barra, crispy pork, green nam jim, betel leaf

Freshly shucked Oyster (LG, DF)
Natural, bloody mary granita, gin and finger lime mignonette

Chicken Waffle
Buttermilk chicken, chargrilled corn, pickles, maple glaze

Pumpkin and Pinenut Arancini (V)
Tablelands feta, housemade sugo

Mains Grazing

Chicken satay (LG, DF, N)
Grilled turmeric chicken tenderloin, housemade peanut sauce, chilli

Lamb Ribs (LG, DF, N)
Twice cooked lamb ribs, honey-soy glaze, smoked almond dukkah

Pork Belly Sliders (DF)
5-spice pork belly, asian slaw, sriracha mayo, brioche

Baja Fish Taco (DF)
Battered reef fish, guacamole, pico de gallo, chipotle mayo

Dessert Grazing

Banana Fritters (DF)
Local bananas, palm sugar caramel

Salted Caramel Tart
Shortcrust pastry, berries

Sticky Date Pudding
Butterscotch, berries

Sails

CUP DAY Drinks

11am to 3pm | Cash bar from 3pm

Welcome Drinks

(11am – 12pm)

Foundstone Brut

Dark Horse Espresso Martini

A rich and velvety espresso martini blending vodka, coffee liqueur and fresh espresso for a bold, smooth and energising finish

Photo Finish Sparking Cocktail

A vibrant blend of vodka, chambord, fragrant lavender syrup and fresh lemon, topped with crisp brut for an elegant, refreshing finish.

Beers

Canecutter Lager 3.5% ABV

7th Heaven Tropical Ale 4.5% ABV

Wines

Foundstone Brut

Woolshed Pinot Noir

Woolshed Sauvignon Blanc

Soft Drinks

A selection of sodas and juices

A cash bar for alternative cocktails, spirits and champagne will also be available

Sails