



# 2020 EQUESTRIAN IN THE PARK

AN ELITE EQUESTRIAN  
GRAND PRIX

## PLATINUM PACKAGE

*Menu*

### THE START BOX

*Start the day with this selection of refreshing appetisers*

Freshly Shucked Oysters <sup>GF</sup>  
*w/ Condiments*

Roasted Pepper &  
Parmesan Tart <sup>GF, V</sup>

Smoked Trout on Blini  
*w/ Dill And Finger Lime*

Coconut Crumbed Tiger Prawns  
*w/ Avocado Salsa*

Petite Wagyu  
Beef Wellington

Petite Pork, Fennel +  
Caramelized Onion Sausage Roll

### ON THE COURSE

*Let's indulge in the ultimate  
Seafood BBQ for lunch*

Free Range Chicken Breast <sup>GF</sup>  
*IN AN Olive, Speck Bacon +  
Fennel Braise*

Panko Crumbed Squid Rings  
*w/ Tartare*

Citrus Cured Baked Salmon  
*w/ Parsley Crumb*

Thai Beef Salad <sup>GF</sup>  
*w/ Coriander + Chilli Dressing*

Chilled Exmouth King Prawn Tails <sup>GF</sup>  
*w/ Cocktail Sauce*

Baked Kipfler Potato + Caperberry Salad <sup>GF, V</sup>

Fresh Baked Sourdough <sup>V</sup>  
*w/ Local Olive Oil*

### CROSSING THE LINE

*Feeling peckish? Here is our top  
three to finish and fill up!*

Stone Baked Pizza by the slice <sup>V\*</sup>

Roast Lamb + Gravy Sliders

Petite Gelato Cones

**GF** GLUTEN FREE

**V** VEGETARIAN

**V\*** SELECTED VEGETARIAN