



CHAMPIONS BAR COURTYARD

COCKTAIL MENU

ON ARRIVAL

Shaved San Danielle prosciutto with sliced melon, dill pickled cucumber, 42- months vintage cheddar, English style onion

Baked bread (GFO)

Swiss, belly bacon, wagyu beef, buttermilk slider bun, homemade tomato ketchup

HOT SELECTION

Sicilian, hand rolled arancini with black garlic and truffle mayonnaise

Flaky leaf spinach, fetta, ricotta and dill puff (V)

Potato strung black tiger prawn tail, sriracha aioli (GF)

Thai vegetable and rice vermicelli spring rolls with palm sugar, chili, lime, coriander dipping sauce (V, DF)

Our signature baby, deep pot peppered beef and shiraz pies with homemade ketchup

SOAKERS

Warm classic Portuguese style egg custard tarts

Jaffa, orange and chocolate custard filled bombolini rolled in cinnamon sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.
This Menu is applicable from 1st March 2020 – 31st August 2020. Prices and menu inclusions may be subject to change.