

ASCOT BAR

YOUR PREMIUM TAPAS

Artisan salumeria, air dried, hot smoked, salted & cured meats, duckling, pork belly & truffle pate, vintage cheddar with english style brown pickled onions, dill cucumbers, mustard pickles, relishes, chutneys, sprouted grains, kalamatta bread, ev olive oil (gfo)

Picked hervey bay blue swimmer crab, lemon, dill n' chive baked portuguese egg custard tartlets

Crispy fried chicken n' pork, san choi bao spring rolls, condensed sweet soy varnish

Bbq'd salt n' pepper, butterflied noosa prawn tails rolled in olive oil, smashed garlic (gf)
and

Argentinian fine dining lamb cutlet painted with chimichurri atop 'pico de gallo' , corn n' black bean salsa (gf)

Our 'signature' baby, deep pot peppered beef & barossa shiraz pies with homemade ketchup

COMPLIMENTARY DESSERT BUFFET

A selection of indulgent desserts, cakes, tortes, slices, tartlets, coupes, milk chocolate dipped choux, french macarons, baked & chilled cheesecake.

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 2021 – 31st August 2021. Prices and menus inclusions may be subject to change.

ARE ★ YOU
LONESOME
★ TONIGHT ★



COUNTRY MUSIC AND OPERA

27 JUNE | EAGLE FARM RACECOURSE

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