



PORT LINCOLN THOROUGHBRED RACING

2019 Port Lincoln Cup Day

FRIDAY 1 MARCH 2019

DIAMOND ROOM

MENU

ENTREE

(SERVED AFTER RACE 1)

CRAYFISH & KING PRAWN SALAD

Resting on crisp fresh slaw with a fresh lime & ginger glaze

MAIN-COURSE

(SERVED AFTER RACE 3)

LOCAL SEAFOOD PLATE

Cooked king prawns

Natural Coffin Bay Oysters with lemon
(subject to change)

Chilled Port Lincoln mussels in Thai soy marinade

Steamed kingfish finished with tomato & capsicum coulis

SALADS

Rocket, Spinach, roasted pumpkin & cashew
Lettuce, cucumber, Spanish onion & cherry tomato

AFTER

(SERVED AFTER RACE 5)

SELECTION OF FINGER FOOD

Pulled pork sliders with slaw & chutney
Deville scallops with house made chilli sauce
Lamb curry Pastries

NON-SEAFOOD OPTION

ENTREE

POACHED CHICKEN SALAD

With crisp salad, roasted pumpkin, mixed seeds & yogurt dressing

MAIN-COURSE

(SERVED AFTER RACE 3)

SCOTCH FILLET STEAK

Served on garlic mash with red wine jus'

Or

CHICKEN FILLET FUNGI

Served on roasted vegetables with creamy garlic sauce

AFTER

(SERVED AFTER RACE 5)

SELECTION OF FINGER FOOD

Pulled pork sliders with slaw & chutney
Deville scallops with house made chilli sauce
Lamb curry Pastries

*Menu subject to change due to produce seasonal availability

