

CHEVALS *Restaurant*

Menu

Entrée

Dukkha crusted Lamb, beetroot duo, goats cheese
cream roasted hazelnuts.

Confit salmon, watermelon, burnt feta, sauce vierge.

Warm Thai beef salad.

Main

Daube of Beef Cheek, truffle mash, crispy brussels, shiraz jus.

Braised Duck Leg, Moroccan cous cous, heirloom carrots.

Fennel scented apple cider braised pork belly, dauphinoise potato,
Provençal vegetables.

Dessert

Flourless chocolate brownie, fudge sauce, double cream.

Classic Eton mess.

Local cheese selection, quince paste, lavosh crackers.

Members \$115 per person – Non-Member \$125.00 per person

Price includes: 3 course table d hote menu, Table Service for food and
beverages and 1 Race book each

MAXIMUM 50 PATRONS