

THE
BUTLER

Spring Racing Menu

🍷 \$155 PER PP 🍷

A glass of G.H. Mumm Champagne on arrival
Oysters, Blood Orange Sangrita, Lime Foam (GF, DF)
Veracruz Ceviche, Blue Tostada, Kina, Kalamata Olive (GF, DF)
Smoked Mushroom Queso, Pickled Shimeji, Garlic Crisps, Epazote Warm Tortilla (V)
Barbeque Balmain Bugs, Red Chile Brown Butter, Sherry Pickled Pasilla, Tomato, Sofrito (GF)
Crisp Pork belly, Mint, Lotus Root, Tamarind, Arbol Chile, Chicharrone Bowl (GF, DF)
Wagyu Sirloin, Eggplant Barbacoa, Chimole, Peppers, Pickles (GF, DF)
Seasonal Side

SWEETS

Yuzu Passion Tartlets
Faux Crack Pie
Dolce choc Pistachio Truffles
Artisan Cheeses, Homemade Lavosh, Condiments

BEVERAGE PACKAGE

Add on \$95 pp | 2 hours

Estrella Damm Lager, ESP
Endeavour Pale Ale, NSW
Amanti Prosecco, Veneto IT
Fantinel Pinot Grigio, Friuli IT
Coeur de Cardeline Rosé, Côtes de Provence FRA
Big Easy Radio Montepulciano-Sangiovese, McLaren Vale SA
Water, soft drinks & juices

