

THE DINING ROOM

*VRC members and guests,
welcome to VRC Summer Fun Race Day 2023.*

*We've curated a culinary experience that is both seasonal
and delicious. Every ingredient has been hand selected,
highlighting our paddock to plate ethos.*

Enjoy a day of celebrations.

ENTRÉE

Yellow fin tuna tartare, eggplant, yoghurt, baby cucumber, finger lime and coastal succulents (gf.nf)

Marinated cherry tomatoes, bocconcini, balsamic caviar and baby basil (v.gf.nf)

MAIN COURSE

Slow roasted beef tenderloin, broccoli puree, picked and roasted heirloom zucchini (gf.df.ng)

Seared fillet of Rockling, Lakes Entrance calamari, zucchini and romesco sauce (gf, df)

Hand-rolled spinach, ricotta and sage rotolo, grana Padano emulsion (v.nf)

DESSERT

Roasted peach cheesecake, peach compote, almond and honey crumble (v.gf)

Selection of local, regional and international cheese, quince, fresh grapes and crackers (v)

While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

