

24 September 2017



Platter Menu

Platter Menu (All platters are for 6 Persons)

Cold Platter – \$160

Fetta & pumpkin frittata lemon emulsion (v)
Mustard & parsley pork shoulder, cherry, white balsamic
Seared Exmouth prawn, polenta cushion, summer grigio
3 bite smoked cheddar & fig tart, free range egg, herb (v)
Chicken and jamon ballontine, Cumberland jam, crisp potato galette (gf)
Pressed lemongrass chicken, coconut velvet, poppy seed lavosh

Seafood Platter – \$160

Exmouth prawn tails, Albany oysters, House smoked Salmon, raspberry pickled Fremantle octopus, pickled green lip mussels fresh lemon & lime

Sushi Platter – \$70

Collection of sushi, with wakami, soy & ginger (v,gf included)

Antipasto Platter – \$82

Marinated artichoke, ultimo dip selection, Turkish croutons, assorted cured and roasted meats, country vegetable frittata, orange infused olives

Cheese Platter – \$100

Local and imported cheeses, aged cheddar, blue, brie, quince paste, dried fruit, toasted nuts, Barossa bark

Hot Platter – \$160

Chinese style prawn gyoza with sweet plum syrup dip
3 bite chicken pie, nigella seeds
3 bite arancini with pea, parmesan, saffron mayo dip (v)
Ultimo's famous Herb & parmesan crumbed lamb cutlet, with tomato chutney

Burger

Beef slider, cos, cheddar & chipotle



PRE—ORDER BEFORE 15TH SEPTEMBER 2017

Visit www.kbrc.com.au and find the Tentland 2017 page to download your booking form.

Kalgoorlie-Boulder Racing Club

P: (08) 9021 2303 • F: (08) 9021 7856 • E: admin@kbrc.com.au • www.kbrc.com.au

