

Located on the First Floor with fabulous views of the finishing line, own bar and tote facilities, with access to grandstand seating immediately outside the room, Radiant Oro offers <u>Deluxe</u> Buffet dining for groups of 8-10 seated on round tables.

Adults - \$125 | Children 13-17 yrs - \$99 | 6-12 yrs - \$75 | 0-5yrs Free

Package includes <u>Deluxe</u> Buffet, entry and 1 racebook between two guests.

Room opens at 6pm.







TO BEGIN

House baked bread roll with salted butter

COLD SELECTION

Caprese salad with vine ripened tomatoes, burrata, basil and olive oil GF NF Hal

Caesar Salad and Greek salad

Asian Coleslaw

Premium Continental meats and antipasto NF GF

SEAFOOD

A Variety of Sushi GF NF Hal

North West King Prawns, cocktail sauce GF NF Hal

Organic, shucked Oysters GF NF Hal

Marinated Green Lip Mussels GF NF Hal

CARVERY

Roasted Pork shoulder, crackle and apple sauce NF GF

Mustard Crusted Beef Sirloin GF NF Hal

HOT SELECTION

Moroccan Lamb Meatballs Chickpea Ratatouille Hal GF NF

Chicken and Thai Basil Stir-Fry GF Hal

Pan fried barramundi with parsley and lemon butter

GF NF Hal

Spinach and Ricotta Cannelloni, Napolitana and Mozzarella NF

Vegetarian Fried Rice GF NF Hal

SIDES

Baked root vegetables with rosemary sea salt GF NF

Cauliflower Broccoli Bake NF Broccoli, Beans and Almonds GF

DESSERTS

A selection of house made desserts, gateaux and mousses

International Cheese board, dried fruit, quince and crackers

Fresh fruit salad and cream

*Menu subject to change due to product availability

