

# KI Cup Club Zone Marquee Sunday 19<sup>th</sup> February 2012

Experience the “Wild Side” of superb KI and Native Produce  
with Guest Chef Andrew Fielke

## Under Starters Orders

Saltbush Dukkah crusted Turkish Bread  
KI Extra Virgin Olive Oil – Sticky Bush Tomato Balsamic

## Antipasto platters

Mixed grilled peppers & eggplant with saltbush leaves  
Pickled Mushrooms with spring onion & lemon myrtle  
American River Smoked Oyster Pate on Cucumber  
Southrock Lamb Chorizo & Local Squid Salad  
Prosciutto & Salami – Curried KI Free range Eggs  
Sugar Cured KI Whiting with Samphire – KI Olives  
Semi Dried Tomatoes & Fetta

## Down the Straight

Roast Local Tommy Ruffs with KI Olives & Sea Parsley  
Local Potatoes – Salad Greens - KI Honey Mustard Dressing

Bush Tomato Butter Chicken – Island Pure Sheep’s Yoghurt  
Steamed Rice – Pappadums

Kangaroo Fillet Mignon – Native KI Currant Glaze – Sweet Potato  
Cous Cous Salad

## The Final Leg

Fresh Exotic Fruit Platters  
KI Muntries & Cinnamon Massini - Chocolate & Emu Bay Lavender  
Sauce

Premium Australian Cheeses – Caramelized Anise Myrtle Figs  
Pepperberry Oatmeal Cookies & Lavosh  
Spiced Glazed Quandong

**COST \$140 pp**

Wine, Beer, Soft drinks, Race books  
& Race Course Entry included in price

Please contact Evelyn at Kingscote Travel for booking and enquires

: Ph 08 85533154 or email: [kingscotetravel@bigpond.com](mailto:kingscotetravel@bigpond.com)



native pear



kurrajong seeds



bush cucumbers



davidson plums



lemon aspen



quandong