

COLD

Fashion on the Field

Chipotle & Sundried Tomato Waffle, Ahi Tuna (I) Tartare

Trackside Taco

Samphire-Infused Crab (A) Taco, Avocado Emulsion,
Oscietra Caviar (I), Lime Pearls, Champagne Sour Cream

HOT

Trophy Toast

Lobster (A) Thermidor, Wood-Baked Sourdough,
Saffron Aioli

Golden Slipper Prawn

King Prawn (I) Kataifi, Dill Mayo

SUBSTANTIAL

Winning Post Slider

12-Hour Braised Beef Cheek, Panko-Crusted,
Toasted Brioche, Truffle Aioli and House Pickles

95 PER ADULT

Includes a Mimosa or Bloody Mary on arrival

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

DRINKS

MATCHA COCKTAILS 26

Ichigo Veil

El Jimador, Strawberry Liquor,
Cherry Blossom Syrup and Matcha Cream

White Matcha Zen

Crème de Cacao, Ketel One, Malibu,
Almond Milk, Coconut and Matcha

MOCKTAILS 20

Coconut Kasumi

Coconut, Pineapple, Lime,
Cream and Matcha Foam

Mandarin Mist

Mandarin Purée, Yuzu, Orange Zest,
Soda Water and Matcha Foam



Crown practises responsible service of alcohol.

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICES & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).