

MEDIA RELEASE



THOROUGHBRED RACING SA

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Andrew Fielke wild about the Kangaroo Island Cup

Muntries and quandongs are hardly staple cuisine at The Races, but that is changing thanks to award-winning Adelaide chef and 'wild food' pioneer, Andrew Fielke.

On Sunday 19th February, the internationally acclaimed consultant chef - best known locally as the former chef/owner of Red Ochre and a specialist in native Australian ingredients - will be serving up a feast to racegoers using a host of local delicacies as part of the Coopers Kangaroo Island Cup Carnival.

For guests in the ClubZone Marquee on Cup Day, Andrew will take the experience of country racing to another level with a four-course menu of exotic dishes like Sugar Cured KI Whiting with Samphire, Kangaroo Fillet Mignon with KI Native Currant Glaze and KI Muntries and Cinnamon Massini.

"I'm delighted to be involved with the Kangaroo Island Cup where there'll be a lot of people heading over from Adelaide who perhaps have never heard of some of the items on the menu," Andrew said.

"I've had a love affair with KI for many years and relish the opportunity to incorporate all of the incredible produce found on the Island into my dishes. When I ran Red Ochre we were one of the biggest users of KI marron in SA. Recently I've been over there a lot to learn more about the native produce."

It turns out that Andrew isn't the only one who's 'wild' about the Kangaroo Island Cup Carnival. KI Racing Club President Roger Williams said that in addition to the 4000-plus guests expected at the three-day festival, trainers from all over were eager to bring their horses across to the Island.

"It's quite a job to bring horses on the ferry but we've been getting registrations from right across the state. Even as far as Mount Gambier and into Victoria, so expect some quality racing," Mr Williams said.

"The KI Cup Carnival is the whole package. You've got the most iconic tourist destination in SA packaged with all of the festivities at and around The Races. Come for a few days and make the most of it."

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Cup Carnival celebrations will begin on Thursday night (16 February) with the Kangaroo Island Racing Club's Opening Night Cocktail Party at the Aurora Ozone Hotel. That will be followed by two big days of thoroughbred racing (Friday and Sunday) broadcast live on Sky Channel from the Cygnet River Racecourse, and the Aurora Ozone Hotel's Street Party on Saturday (18 February). Topping it off will be a Pre-Cup Champagne Breakfast on Sunday before the running of the \$20,000 Coopers Kangaroo Island Cup feature.

As always, guests should dress to impress on Cup Day. The winner of Fashions on the Field will proceed directly to the state wide Final of Fashion at The Races on May 5 (SA Derby Day, Morphettville Racecourse) , where they'll receive two nights' accommodation at Oaks Plaza Pier Glenelg and a one in 15 chance of driving off in the major prize, a Volkswagen Polo.

But that's not all. The victor of Fashions on the Field at the Kangaroo Island Cup will also win a luxury stay at the award-winning Southern Ocean Lodge, while the runner up will receive a weekend at the Kangaroo Island Wilderness Retreat and Aurora Ozone Hotel, plus ferry transport thanks to SeaLink.

ClubZone Marquee packages catered by Andrew are currently available through Kingscote Travel - and selling fast. They include race course entry, a four-course 'wild' menu, wine, beer and absolute trackside views. Travel packages can also be organised with SeaLink.

For further information and booking details visit www.kiracingclub.com.au

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