

Classification	State event
Discipline	MTBO
Classes	This event has no classes
Punching system	SI
Status	legacy
Organiser	Bullecourt Boulder Bounders

The plantation is generally flat to undulating in the south with some steeper areas in the north. The tracks vary from fast gravel down to grassy rides through the forest.

Middle Distance Courses and Classes

Course Km Climb Classes

1 15.6 250m Men Open, Women Open Long*

2 11.5 175m Women Open, Men 40 - 49, Men 17-20, Social Long

3 9.3 125m Men 50-59, Women 40-49, Social Medium

4 7.5 80m Men 60-69, Women 50-59, Women 17-20

5 5.1 50m Women 60-69, Women 70+, Men 70+, Men 14-16, Women 14 - 16, Social Short

Competitive Age based classes have a fixed course length. We are also offering 3 Social/Team classes (Course 2 - Long, Course 3 - Medium, and Course 5 - Short). The 3 Social/Team classes are for individuals and groups who only want to compete on a social/non competitive basis. These classes do not earn points towards any trophies. Course lengths will be set to achieve Orienteering Australia (OA) recommended winning times.

* The Women Open Long class is not a QLD Championship class. It is for those riders specifically after Queensland state series (ROY) points.

The Passchendaele State Forest west of Stanthorpe is off limits prior to the Championships.

Social Dinner

A social get together is being organised for riders for the evening of Saturday 10 May at the Stanthorpe RSL club on the corner of Corundum and Marsh Streets at 6.30pm. We were originally going to have our own room set aside but due to the RSL making a double booking of this room, we will now be in the main dining room and have to order and pay at the buffet. A copy of the menu and prices are shown below. As the 10th of May is a Saturday, the Bistro will also be having a \$15 buffet available in the evening. This is a choice from 3-4 meats, with vegetables and salads on the side. The type of roast is decided by the chef nearer to the time & is accompanied usually by chicken, fish dishes. Drinks will be available from the bar.

Book online for this dinner with your entry as we will need to notify the RSL the day after entries close of the numbers wanting to attend so that they can arrange reserved tables. Do not take the chance that there will be seats available on the night.

 <h1>MENU</h1> <h2>MAIN COURSE DISHES</h2>	
CHICKEN PARMIGIANA Fresh chicken breast coated with panko crumbs, fried golden, topped with fresh salsa & melted cheese, served with beer battered chips & garden salad	\$19.50
SEAFOOD BASKET An old fashioned favourite with a selection of golden fried seafood With the addition of salt & pepper twistlers & served with chips, salad & tartare sauce	\$20.50
CRISPY SKINNED SALMON Pan fried salmon served on creamy mash, garnished with a baby spinach salad & covered with an Asian sauce GF	\$22
FISH OF THE DAY Please ask for today's selection. Served with beer battered chips, garden salad & homemade tartare sauce	\$18
CURRY OF THE DAY Please ask for today's selection	\$16
GRILLED HALOUMI SALAD Baby spinach, semidried tomatoes, mandarin segments, red onion and Kalamata olives topped with grilled haloumi & red wine Vinaigrette V GF	\$16
<h2>DESSERTS</h2>	
FLOURLESS ORANGE & POPPYSEED CAKE Served with an orange glaze, ice-cream & toasted pistachio nuts GF	\$7.50
STICKY DATE PUDDING Everyone's favourite served with toffee sauce & vanilla ice-cream	\$7.50
MOCHA CAPPUCINO MOUSSE Topped with fresh vanilla cream & fresh strawberries GF	\$7
GINGER & LIME PANNACOTTA With coconut custard, almond praline & fresh	\$6.50

