

# Breaks

## Beverage Items

Freshly brewed coffee and specialty tea selection		\$4.5 per person
Chilled premium orange juice		\$5 per person
Continuous coffee and tea	4 hours	\$8 per person
	6 hours	\$9.5 per person

Barista coffee and specialty tea selection

\$5 per person/per hour

Minimum 100 guests

## Menu Items

Citrus friand, cream cheese, candied orange gf (1)

House baked cookie selection (2)

Rocky road, cranberry and white chocolate, coffee and walnut slices (1)

Sweet berry muffins with butter (1)

Plain scone with berry spread, whipped cream (1)

Date scone with maple whipped butter (1)

Tomato, cheese, bacon scrolls (1)

Assorted hot savouries gf option (2)

Petite croissant, warm champagne ham, wholegrain mustard, brie (1)

Selection of club and finger sandwiches gf, v options (2)

Fresh fruit platter gf

\$5.5 per selection



All prices are inclusive of GST

Menu items and prices may change according to seasonal availability

# Buffet

## Events Centre Buffet

Our premium buffet menu is designed for you to mix and match your favourite dishes. Additional items can be added or swapped like for like ie swap one main on the standard menu for one from the additional options list.

### To start (served to the table)

Antipasto platter

Seafood selection

### Salads

Mixed garden salad, crunchy sprouts gf, v

Spice roasted cauliflower, citrus, tahini, date gf, vegan

Potato, pickles, crispy bacon, red onion gf

### Carvery

House smoked beef, cherry bourbon glaze, traditional condiments gf

### Mains

Baked harissa fish fillets, jewelled cous cous

Herb grilled chicken, charred vegetables, tomato crème

Baked falafel bites, rice pilaf, pepper coulis vegan

Seasonal steamed greens, olive oil, toasted seeds gf, v, df

Chunky Agria potatoes, rosemary salt gf, v

### Desserts

Assorted cheesecakes gf

Chocolate mud cake

Chef's treat gf

Mini pavlova gf

Fresh fruit platter gf, df

Freshly brewed coffee and specialty tea selection

\$59 per person

Minimum 50 guests



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# Buffet

## Additional Options

### Salads and Sides

Broccoli, blue cheese, cranberry, roast peppers gf, v

Honey roasted carrot, orange, feta, almond gf, v

Orzo, salami, kalamata olives, lemon, herbs

Kumara, kale, charred corn, black beans gf, vegan

\$6 per item per person

### Carvery

Glazed champagne ham gf

Rosemary and garlic lamb leg gf

Slow roasted pork shoulder gf

\$8 per choice per person

### Mains

Lamb ragout, mushrooms, red wine, herbs gf, df

Beef rendang, coconut rice paratha

Braised chicken cacciatore gf, df

House smoked pork ribs, chipotle BBQ sauce, crispy shallots gf

Green curry seafood medley, rice noodles, lime, and spring onion gf, df

Black bean tempeh, stir fried seasonal vegetables, toasted sesame vegan

\$9 per item per person

### Desserts

Sticky date pudding, vanilla custard

Tiramisu

Gateau selection

\$8 per item per person



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# Buffet

## Standard Menu

### To start

Mini bread roll selection

### Salad selection

Mixed garden salad, crunchy sprouts gf, v

Spice roasted cauliflower, citrus, tahini, date gf, vegan

Potato, pickles, crispy bacon, red onion gf

### Hot dishes

Glazed champagne ham slices, mustard jus gf

Herb grilled chicken, charred vegetables, tomato crème

Smoked beef slices, rich brown gravy

Baked falafel bites, rice pilaf, pepper coulis vegan

Seasonal steamed greens, olive oil, toasted seeds gf, v, df

Chunky Agria potatoes, rosemary salt gf, v

### Desserts

Assorted cheesecakes gf

Mini pavlova gf

Fresh fruit platter gf, df

Freshly brewed coffee and specialty tea selection

\$45 per person

Minimum 30 guests



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# Buffet

## Trackside Dining Sample Menu

Our trackside dining menu is sample only and changes week to week.

### To start

Mini bread roll selection

Antipasto platter served to table

### Salads

Mixed garden salad, crunchy sprouts *gf, v*

Spice roasted cauliflower, citrus, tahini, date *gf, vegan*

Potato, pickles, crispy bacon, red onion *gf*

### Seafood Platter

### Carvery

House smoked beef, cherry bourbon glaze, traditional condiments *gf*

### Mains

Baked harissa fish fillets, jewelled cous cous

Herb grilled chicken, charred vegetables, tomato crème

Baked falafel bites, rice pilaf, pepper coulis *vegan*

Seasonal steamed greens, olive oil, toasted seeds *gf, v, df*

Chunky Agria potatoes, rosemary salt *gf, v*

### Desserts

Assorted cheesecakes *gf*

Chocolate mud cake

Chef's treat *gf*

Mini pavlova *gf*

Fresh fruit platter *gf, df*

Freshly brewed coffee and specialty tea selection

\$59 per person



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# Finger Food

## Cold

Smoked salmon blinis, beetroot gel, dill crème fraiche, confit orange  
Soy cured beef rice ball, sesame ginger sauce gf  
Red curry prawn wonton cup, coriander, lime and avocado puree  
Whipped goat feta tart, sticky fig and pear, walnut praline v  
Seared haloumi cheese, kalamata olive tapenade, roasted sweet peppers gf, v  
Zaatar lamb, zesty hummus, cucumber base gf

## Hot

Smoked beef chuck brioche slider, fine pickles, jalapeno cheese  
Tandoori fish skewers, charred lime, red onion raita gf  
Bocconcini semi dried tomato pizza, pesto oil v  
Thai style fish cakes, nahm jim  
Chickpea and vegetable croquettes, lemon thyme aioli vegan  
Pork belly, peanut, maple and miso sauce  
Popcorn chicken, yuzu salt, sriracha mayo  
Chopped pork rib taco, red chilli jam  
Falafel bites, spiced tomato, spinach, onion jam vegan

\$17 per person – selection of 4 items

\$4 per additional selection

Minimum 20 guests

## Supper Station

Hot ham, bread rolls, coleslaw, condiments gf bread option	\$17.5 per person
Selection of quiche, gourmet savouries, sausage rolls, assorted club and finger sandwiches gf, v options	\$15 per person
Freshly brewed coffee and specialty tea selection	\$4.5 per person



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# Light Working Lunch

## Light working lunch includes:

One sandwich choice from the selection below

Selection of quiche, gourmet savouries and sausage rolls\*

Chef's selection of sweet treats\*

Seasonal fresh fruit bowl gf

Freshly brewed coffee and specialty tea selection

\* gf, df and vegan options available

## Sandwich selection choose one

Thick cut rye, roast beef, tasty cheddar, cos leaves, dijonnaise

Ciabatta, falafel, tzatziki, chopped lettuce, tomato v

Brioche roll, smoked chicken, mango salsa, mesclun leaves

Traditional assorted club sandwiches

gf, df and vegan options available

\$20 per person (minimum 10 guests)



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# Platters

## Antipasto

Selected European style sliced meats with pickles, hummus, chutney, local cheeses. Served with breads and crackers gf option

## Smoked by Spectators

Smoked beef chuck slices, Culley's buffalo sauce coated chicken wings, pulled pork tacos, smoked lamb, jalapeno flavoured sausage, Wild Turkey honey basted BBQ pork ribs. Served with flour tortillas, pickles and slaw

## Via Frya

Battered fish pieces, vegetable spring rolls, samosa, dumplings, crumbed camembert, salt 'n pepper squid, battered chickpea and vegetable croquettes. Served with dipping sauces

## Vegetarian

Olive tapenade with roasted sweet peppers on kumara rosti vegan, falafel bites, spiced tomato, spinach, onion jam vegan, gf, toasted pita chips with whipped pumpkin and feta dip gf, No chicken tenders with chilli and lime syrup gf, vegan chickpea and vegetable croquettes, lemon thyme aioli vegan

## Sweet Temptations

Chef's ever-changing selection of petite fours and pastry treats gf, df, vegan options

## Cheese Selection

Selection of local cheeses, dukkah coated cheese ball, seasonal fruits. Served with crackers and fruit paste

\$100 per platter

Platters are designed for up to ten guests as nibbles or for up to five guests as more substantial fare



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# Race Night Dining Easy Pickings

## Option One – Each Way

Corn chips on tables gf option

### Roast meat sandwich station

Assorted rolls gf option

Sliced ham gf

Sliced beef gf

Garden salad gf, vegan

Potato salad gf, v

Condiments and pickles

## Option Two – Quinella

Salted peanuts on tables gf

### Create your own burger station

Fresh buns gf option

Beef patties

Grilled chicken pieces gf

Lettuce gf, v

Tomatoes gf, v

Pickles gf, v

Cheese gf, v

Beetroot gf, v

Caramelised onions v

Tomato relish v

Fries with tomato sauce and aioli v

## Option Three – Trifecta

Pretzels on tables

### Low and Slow Smoke

Soft tortilla gf option

Refried beans gf

Smoked beef slices gf

Pulled pork gf

Coleslaw gf

Pickles gf, v

Chipotle mayo v

\$30 per person



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Minimum 20 guests

# Set Menus

All options include:

An artisan mini bread roll and specialty butter selection for the table

Freshly brewed coffee and specialty tea selection

## Two Course Options

One entrée and one main **OR** one main and one dessert \$60 per person

Alternate drop - Select an additional option for a course of your choice \$68 per person

## Three Course Options

One entrée, one main and one dessert \$68 per person

Alternate drop - Select an additional option for a course of your choice \$76 per person

Minimum 50 guests



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# Set Menu Options

## Entrées

Cold smoked salmon, walnut, rye, lemon oil, baby rocket

Smoked beef fillet, beetroot, caraway crème fraîche, radish cress gf

Confit thyme and garlic lamb shoulder rilette, red currant and mint glaze gf

Buffalo mozzarella cheese, fresh basil, shaved parmesan, semi dried tomato, avocado oil v gf

## Mains

Smoked pork sirloin, kumara rosti, blackberry, cacao jus, wilted greens gf

Market fresh fish, charred leek, cockles, fennel, orange gf

Grass-fed eye fillet, pumpkin, rosemary risotto cake, roasted truss tomatoes, truffled greens gf

Canterbury lamb rump, pistachio crust, grilled polenta, medjool date, pepper crème gf

Sage roasted chicken Maryland, confit shallot, parsnip, green beans, lemon velouté gf

Smoked tofu, thyme and mushroom gratin, sautéed greens, sherry gel, micro greens vegan

## Desserts

Blackberry dome, elderflower gel, poached pear, rosemary tuille

Cardamom caramel cheesecake, ginger syrup, pistachio, crème fraîche gf

Chocolate stout torta, whiskey cream, pretzel crumb, macerated strawberry



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# Working Lunch

## Working lunch includes:

One sandwich choice from the selection below

Two main choices from the selection below

Leafy garden salad served with assorted dressings gf

Chef's selection of sweet treats gf options available

Seasonal fresh fruit bowl gf

Freshly brewed coffee and specialty tea selection

## Sandwich selection choose one

Thick cut rye, roast beef, tasty cheddar, cos leaves, dijonnaise

Ciabatta, falafel, tzatziki, chopped lettuce, tomato v

Brioche roll, smoked chicken, mango salsa, mesclun leaves

Baguette, champagne ham, whipped feta spread, baby spinach, red onion jam

Flour tortilla, zesty hummus, pickled carrot, baby rocket, bean sprouts v

Japanese milk bun, Hoisin chicken, apple slaw

Sourdough, pulled beech smoked pork, shredded cabbage, pickles, carraway spread

Traditional assorted club sandwiches

Gluten free options available on request

## Main selection choose two

Roasted pork belly strips, orange and sesame greens, steamed rice gf, df

Herb grilled chicken, charred vegetables, tomato crème gf

Kung pao tempeh, rice noodles, and fresh herbs gf, vegan

Tender red wine braised beef ragout, rosemary Agria potatoes gf

Palak paneer, steamed rice, garlic naan bread v

Slow cooked lamb shoulder, roasted root vegetables, crumbled feta gf

Battered fish, chunky Agria potatoes, lemon cheeks, caper and onion sauce

\$33 per person

Minimum 30 guests

\$9 per person per additional selection of sandwich or main



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