



COLD CANAPÉS

Coriander, sesame and sashimi salmon skewers on bamboo, fresh lime
 Smoked salmon crepe roulade, baby caper, dill, salmon roe, chive aioli
 Ocean trout, lemon crème fraiche on chive blini, red fish pearls
 Californian sushi rolls with soy, wasabi and pickled ginger
 Vietnamese chicken rice paper rolls, sweet chili and lime dipping sauce
 Thai chicken cakes, nam jim sauce
 Chicken, pistachio and sultana ballontine, lemon thyme and capsicum relish
 Smoked chicken, potato and black olive frittata, mustard seed dressing
 Duck liver pate with candied orange on sourdough toast
 Sumac lamb on crisp pita with hummus and tzatziki
 Carpaccio of beef on pumpkin rösti with apple and wasabi remoulade
 Ricotta and oregano tartlets in light pastry with dragonchello (v)
 Roasted beetroot, fetta and orange tart, walnut tapenade (v)
 Mushroom and fetta tarts with preserved lemon and garlic chip (v)
 Tomato confit tarts with red onion relish, fetta crumbs and salsa verde (v)

DELUXE COLD CANAPÉS

Freshly shucked Sydney oysters with cucumber tea granita
 Poached lemon prawns with lemon paste, aioli and sea salt
 Vanilla and orange cured kingfish on croûte, mustard dressing, shaved fennel
 Scorched sashimi salmon on molded rice with soy dip
 Alaskan King crab ribbon mini sandwiches with baby herbs and caviar
 Assorted sushi Californian rolls with wasabi aioli
 Chilli and lemongrass chicken in crisp lettuce with bean shoots
 Peking duck pancakes with hoi sin and fresh cucumber
 Roulette of duck on brioche toast with beetroot relish
 Cinnamon cured veal and pickled cucumber tart with remoulade dressing
 Seared lamb and rocket tartlets with apple sabayon and sundried tomato
 Beef tartar with crème fraiche, grated horseradish and crisp baby capers
 Porcini mushroom and goats cheese tart with oregano (v)
 Goats cheese and lyonnaise onion quiche, red pepper pesto (v)
 Chilled cauliflower and white bean soup, truffle oil and curried crouton (v)

CANAPÉ MENU

Menu Prices

Cold Canapés
\$4.50 PER PIECE

Deluxe Cold Canapés
\$5.50 PER PIECE

- One hour duration: 4 pieces per person
 - Two hour duration: 8 pieces per person
 - Three hour duration: 12 pieces per person
 - Four - Five hour duration to include substantial & dessert canapés
 - Cocktail Package Supplements:
 - Raw Bar – Selection of oysters and condiments. Additional \$16.00 per person
 - Homemade Gravelax Station, Salmon and Kingfish carved at the table with mustard seed dressing and crisp breads. Additional \$16.00 per person
 - Teppanyaki beef and chicken station with pickled Asian vegetables, cooked in front of your guests. Additional \$14.00 per person.
 - Gelato Bar – Assorted Gelato's served in either a cone or cup as per your guests requests. Additional \$8.00 per person
- Kindly advise your Event Manager in advance of any food allergies or intolerances. All dishes may contain allergens.

The Australian Turf Club reserves the right to substitute ingredients according to seasonal availability.

Prices valid until 31 December 2016.



HOT CANAPÉS

- Sugar cured salmon and tarragon tartlets with artichoke puree
- Mini prawn cakes, lemongrass, pineapple, tom yum sauce
- Fish fillets in tempura batter, caper aioli
- Coconut chicken strips with mango mayonnaise
- Lemon pepper chicken skewers with dipping sauce
- House made quail, black pepper and sage pies
- Pork and prawn sui mai with miso dipping sauce
- Steamed pork buns with sticky soured dipping sauce
- Confit pork belly with spiced apple puree and crisp pork skin
- Chermoula lamb on bamboo with mint mayonnaise
- Spiced lamb samosa with Greek yogurt
- Mini beef burgers with onion relish, cheddar and tomato relish
- Little beef pies, tomato sauce
- Beef koftas with sultanas, pine nuts, lemon, natural yogurt
- Vegetable spring rolls, sweet chilli dipping sauce (v)
- Potato, ricotta and zucchini fritter, aioli (v)
- Spiced vegetable curry puffs, satay sauce (v)
- Saffron risotto balls, oregano and parmesan in almond crust, lemon-dipping sauce (v)

DELUXE HOT CANAPÉS

- Seared scallop with pork crackling, cauliflower puree, chervil
- Salt and pepper tiger prawns, chilli jam relish
- Tea smoked salmon, apple and lemon salad, horseradish cream
- Alaskan King crab cakes with tarragon, green pea, sundried tomato
- Crisp whiting fillets with caper aioli and fresh lemon
- Asian prawn dumpling with nam-jim and shallot
- Popcorn chicken with coriander, chilli and basil, sweet chilli lime
- Quail breast saltimbocca with tomato relish
- Peking duck, water chestnut and shitake dumpling, toasted sesame, lime miso dipping
- French trimmed lamb cutlets with herb crust, minted yogurt
- Potted beef and forest mushroom casserole, puff pastry crisp
- Beef tenderloin skewers with dukkah and chermoula mayonnaise
- Teardrop tomato and shallot tart tatin, herb and parmesan salsa verde (v)
- Désirée potato and baby leek croquette, almond crumbs, black olive tapenade (v)
- Smoked eggplant tartlet, tomato and sumac (v)
- Rosemary ricotta and caramelised onion filo cigar (v)

CANAPÉ MENU

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Deluxe Hot Canapés
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DESSERT CANAPÉS

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| Raspberry and oatmeal cranachons | Opera gateaux |
| Orange curd pavlovas | Chocolate panna cotta on rice crispy cakes |
| Elderflower and crème fraiche tartlets with strawberries | Assorted macaroons |
| Red velvet cupcakes with nutmeg cream cheese frosting | White chocolate blondies |
| Gin and lime meringue tartlets | Dark chocolate brownies with pecan nuts |
| Chocolate hazelnut torte | Caramelized banana brulee tarts with candied walnuts |
| Mini pecan pies | Apple, cinnamon and coconut crumbles |
| Little lemon and olive oil cakes with clotted cream | Exotic fruit salad shots with vanilla syrup |
| Dark and white chocolate mousse shots with raspberries | Plum and ginger Eton mess |
| Salted caramel tartlets | |

SUBSTANTIAL BOWL

- Hot smoked petuna ocean trout, avocado puree and Alaskan crab remoulade
- Slow roasted salmon fillet with grilled asparagus, capsicum relish and crustacean oil
- Roasted kingfish fillet, green olive and eggplant compote, baby herbs
- Tempura barramundi with kumera chips, caper aioli and fresh lemon
- Dukkah crusted blue eye on white bean puree with kipfler potato chips and green oil
- Chermoula spiced chicken quinoa salad with toasted sunflower seeds, almonds, sundried tomato, fetta crumbs
- Butter chicken with basmati rice, natural yogurt and crisp pitta
- BBQ duck salad with Thai herbs, julienne vegetables, garlic nuts and soy lime dressing
- Red duck curry with lychee, asian greens and steamed jasmine rice, crisp wonton
- Marinated lamb cutlet on crushed kipfler potato with salsa verde
- Slow cooked lamb shoulder with Moroccan spiced cous cous, harissa and natural yogurt
- Braised beef cheeks on parmesan mash and wilted spinach, thyme jus
- Roasted beetroot and walnut salad with fresh orange, shaved parmesan, mizuna leaf (v)
- Rocket, artichoke and chickpea salad with spiced plum dressing, marinated goats cheese (v)
- Grilled field mushroom on smoked eggplant puree with wilted spinach and tomato confit (v)
- Pumpkin, sage and ricotta risotto with poor man's parmesan, salsa verde (v)
- Pumpkin gnocchi with rocket, pine nuts and fetta, sage cream sauce (v)
- Seasonal baby vegetables, lambs tongue leaves and spiced raspberry dressing (v)

CANAPÉ MENU

Menu Prices

Dessert Canapés
\$5.50 PER PIECE

Substantial Canapés
\$7.50 PER PIECE

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