



# COCKTAIL PACKAGES

## STANDARD 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)

## STANDARD 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

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)

## *Menu Prices*

### *Cold Canapés*

\$4.50 PER PIECE

### *Hot Canapés*

\$5.50 PER PIECE

- One hour duration: 4 pieces per person
- Two hour duration: 8 - 10 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.

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Prices valid until 31 December 2016.



### 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)

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### *Substantial Bowl*

\$7.50 PER BOWL

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- Two hour duration: 8 - 10 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
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## DESSERT CANAPÉS

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

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## *Menu Prices*

### *Dessert Canapes* \$5.50 PER PIECE

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- Two hour duration: 8 - 10 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

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### 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 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)

### 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  
 Housemade quail, black pepper and sage pies  
 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)  
 Rosemary, ricotta and caramelised onion filo cigar (v)

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### *Deluxe Canapé* \$5.50 PER PIECE

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  - 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
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