



# COCKTAIL PACKAGES

---

## ONE HOUR PACKAGE

### HOT AND COLD CANAPÉS

- Jamón and manchego arancini, spiced tomato jam
- Chicken, prawn and mushroom dumpling, sweet chilli
- Vietnamese rice paper rolls, hoisin to dip
- Thai beef, chili mint salad, sweet chili jam
- Seared scallop, cauliflower tart, pork crackling
- Beetroot, watercress and mint dip, crispy Turkish bread

---

## TWO HOUR PACKAGE

### HOT AND COLD CANAPÉS

- Tempura vegetables, wasabi mayo (v)
- Jamón and manchego arancini, spiced tomato jam
- Deep chilled Pacific Oyster shot, sake and mirin, crisp shallot
- Miniature Angus Beef burger, tomato relish, gruyère cheese
- Peking duck breast, beetroot jam, mandarin, cinnamon blini
- Torched teriyaki salmon nigiri, soy and ginger
- Tomato tarte tatin, basil pesto, feta (v)

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.



THREE HOUR PACKAGE

HOT AND COLD CANAPÉS

- Confit dukkah spiced chicken, preserved lemon yoghurt, saffron crêpe
- Citrus cured Kingfish, pickled cucumber, radish, lime oil
- Torched teriyaki salmon nigiri, soy and ginger
- Kalamata olive & lemon thyme biscotti, lemon scented ricotta (v)
- Miniature Angus Beef burger, tomato relish, gruyère cheese
- BBQ pork spring roll, soy infusion

SUBSTANTIAL

*Please select two (2) of the following;*

- Tuna tataki, apple green bean salad
- Steak sandwich, toasted ciabatta, tomato mustard chutney, smoked gruyere
- Chicken tikka masala, jasmine rice, naan bread
- Croque Monsieur – smoked gypsy ham, béchamel, gruyère
- Roast pumpkin, beetroot, goats curd salad, tamari pumpkin seeds (v)
- Kalamata olive & lemon thyme biscotti, lemon scented ricotta (v)
- Miniature Angus Beef burger, tomato relish, gruyère cheese
- BBQ pork spring roll, soy infusion

COCKTAIL  
PACKAGES



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 AND COLD CANAPÉS

Alaskan crab, coriander mayonnaise finger sandwich  
Peking duck breast, beetroot jam, mandarin & cinnamon blini  
Miniature poppy seed bagel, smoked salmon horseradish, baby capers  
Chicken, prawn and mushroom dumpling, sweet chilli  
Miniature Angus Beef burger, tomato relish, gruyère cheese  
Jamón and manchego arancini, spiced tomato jam  
Tomato tarte tatin, basil pesto, feta (v)  
BBQ pork spring roll, soy infusion  
Miniature beef pies, tomato sauce  
Deep chilled Pacific Oyster shot, sake and mirin, crisp shallot

### SUBSTANTIAL

*Please select three (3) of the following;*

Tuna tataki, apple green bean salad  
Steak sandwich, toasted ciabatta, tomato mustard chutney,  
smoked gruyere  
Chicken tikka masala, jasmine rice, naan bread  
Croque Monsieur – smoked gypsy ham, béchamel, gruyère  
Roast pumpkin, beetroot, goats curd salad, tamari pumpkin seeds (v)

### SWEET

Fudgy milk and white chocolate brownies  
Miniature ice creams on sticks  
Pastry chef's selection of mini fruit tarts

# COCKTAIL PACKAGES



---

\*Menu for the four and five hour package is the same.  
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.