



RACEDAY BUFFET MENU

COLD SELECTION.

Freshly baked crusty bread roll.

Antipasto of Australian and European flavours including marinated olives and bell peppers and rustic breads.

Herb crusted roast Beef with Eggplant relish.

Vegetable frittata- Baby Endive- Spanish onion compote.

COLD SEAFOOD SELECTION- PLEASE SELECT TWO.

Ocean fresh chilled Prawns- Lemon and cocktail sauce.

Marinated Kinkawooka Boston Bay Mussels.

Fresh- shucked "A" grade Broken Bay oysters.

Poached Dam of Atlantic salmon- Preserved Lemon- Gremolata.

BBQ octopus- Lime, ginger, shallot and soy dressing.

Side of sugar cured salmon- Dill mayonnaise.

Morton Bay Bugs.

SALAD

Chef's salad selection with condiments.

FROM THE CARVING STATION-PLEASE SELECT ONE

Slow roasted Pork loin- black olives, garlic and bell pepper sauce.

Honey glazed leg Ham, pickled pineapple relish.

Peppered Turkey Breast- cranberry- traditional roast gravy.

HOT SELECTION- PLEASE SELECT TWO.

Seared Riverina beef fillet- glazed shallots, bacon crumble and pan juices.

Braised wagyu brisket bourguignon, lardoons, button mushrooms and pearl onions.

Slow -braised lamb shoulder, garlic- rosemary and feta.

Eastern spiced chicken ragout- tomato salsa.

Roasted preserve lemon and oregano chicken picatta.

Pan fried white reef fish- caper and lemon parsley butter.

Slow roasted pork belly, onion jam and parsnip crisps.

All served with-

Fresh seasonal oven roasted vegetables.

Roasted chat potato with garlic and thyme.

DESSERT

Chef's selection of tortes and tarts.

Fresh sliced seasonal fruits.

Selection of Australian farmhouse cheese platter.

Freshly brewed coffee- tea selection and chocolates.

