

Classic Package Menu

Mains

PAN SEARED CHICKEN BREAST

Pocketed with bocconcini cheese, wrapped in prosciutto buttered green asparagus and napolitana sauce.

SLOW ROASTED PORK BELLY

Braised red cabbage, apple compote, candied walnuts, mashed potato and broccolini with a cider jus.

ROASTED CHICKEN SUPREME

Parsnip & potato mash, honey glazed dutch carrots and jus.

CHAR GRILLED SIRLOIN

Gratin potato, roast field mushroom, caramelized onion, asparagus and béarnaise sauce.

ROASTED VEGETABLE & GRILLED HALOUMI STACK

Eggplant, capsicum, and zucchini on potato rosti with pesto.

OVEN ROASTED ATLANTIC SALMON

Green pea mash, lemon dill beurre blanc and tomato salsa.

HERB CRUSTED ROAST RUMP OF LAMB

Roast vegetables and rosemary jus.

Dessert

WARM RHUBARB AND APPLE CRUMBLE

Vanilla anglaise

WARM SOFT CENTERED CHOCOLATE PUDDING

Vanilla bean ice cream and pistachio

STICKY DATE PUDDING

Butterscotch sauce, popcorn, and vanilla ice cream

PETIT PAVLOVA

Tropical fruit salsa, chantilly cream and passionfruit

BAKED LEMON LIME TART

Strawberry and mint salad

BAKED BERRY CHEESECAKE

Vanilla cream and berry coulis.

CREME CARAMEL

Fresh fruit.

Please select two for alternate serve.

*Menu includes fresh baked dinner rolls, freshly brewed coffee & quality tea selection.
Menu subject to change. Minimum 80 guests.*

Elegance Package Menu

Entree

TASMANIAN SMOKED SALMON CARPACCIO

Lemon juice, capers, wild rocket, Spanish onion, grissini, and parmesan

HEIRLOOM TOMATO BRUSCHETTA

Spanish onion, basil, parmesan, and balsamic glaze

SZECHUAN SALT 'N' PEPPER CALAMARI

Green papaya salad and limo aioli

TEMPURA KING PRAWNS

Avocado timbale, tomato and coriander salsa, roasted garlic aioli

SEARED BEEF SALAD

Salad leaves, mint, coriander, cucumber & cherry tomato salad, chilli & lime dressing

RICOTTA, SPINACH AND MASCARPONE TORTELLONI

Mushroom, sage and white wine cream sauce topped with toasted pine nuts

PRAWN AND AVOCADO TIAN

Remoulade and lavosh cracker

Mains

PAN SEARED CHICKEN BREAST

Pocketed with bocconcini cheese, wrapped in prosciutto buttered green asparagus and napolitana sauce

ROASTED VEGETABLE & GRILLED HALOUMI STACK

Eggplant, capsicum, and zucchini on potato rosti with pesto

ROASTED CHICKEN SUPREME

Parsnip & potato mash, honey glazed dutch carrots and jus

SLOW ROASTED PORK BELLY

Braised red cabbage, apple compote, candied walnuts, mashed potato and broccolini with a cider jus

CHAR GRILLED SIRLOIN

Gratin potato, roast field mushroom, caramelized onion, asparagus and béarnaise sauce

OVEN ROASTED ATLANTIC SALMON

Green pea mash, lemon dill beurre blanc and tomato salsa

HERB CRUSTED ROAST RUMP OF LAMB

Roast vegetables and rosemary jus

Dessert

WARM RHUBARB AND APPLE CRUMBLE

Vanilla anglaise

STICKY DATE PUDDING

Butterscotch sauce, popcorn and vanilla ice cream

WARM SOFT CENTERED CHOCOLATE PUDDING

Vanilla bean ice cream and pistachio

BAKED LEMON LIME TART

Strawberry and mint salad

PETIT PAVLOVA

Tropical fruit salsa, chantilly cream and passionfruit

BAKED BERRY CHEESECAKE

Vanilla cream and berry coulis

CREME CARAMEL

Fresh fruit

Please select two for alternate serve.

*Menu includes fresh baked dinner rolls, freshly brewed coffee & quality tea selection.
Menu subject to change. Minimum 80 guests.*



Hawkesbury Race Club

Beverage Package

Sparkling

WILLOWGLEN BRUT

Riverina NSW

EMERI PINK MOSCATO

Australia Award Winning

White Wine

3 TALES MARLBOROUGH SAUVIGNON BLANC

Marlborough NZ

DB WINEMAKERS SELECTION PINOT GRIGIO

Riverina NSW

DB WINEMAKERS SELECTION CHARDONNAY

Riverina NSW

Red Wine

DE BORTOLI ROSE' ROSE'

King Valley VIC

DE BORTOLI VILLAGES PINOT NOIR

Yarra Valley VIC

DB WINEMAKERS SELECTION MERLOT

Riverina NSW

DE BORTOLI VIVO SHIRAZ

Riverina NSW

Tap Beer

TOOHEYS NEW

XXXX GOLD

HAHN SUPER DRY

150 LASHES

IRON JACK

Bottled Beer

TOOHEYS XTRA DRY

TOOHEYS OLD

HAHN PREMIUM LIGHT

FIVE SEEDS CIDER

HEINEKEN ZERO

TAP BEERS SUBJECT TO AVAILABILITY BASED ON BAR LOCATION

Soft Drinks & Juice Included