



# TRACKSIDE MARQUEE

## MENU

### ON ARRIVAL

Pulled poached chicken breast, pepper cress, cucumber ribbon, buttermilk bun, tomato marmalade

Shaved San Danielle, 42-month vintage cheddar with an English style  
brown pickled onion, dill cucumbers (GFO)

Sicilian hand rolled arancini, tiny herbs with black garlic and truffle mayonnaise, Nonna's inspiration (V)

Chilled sushi, nigiri and nori and Japanese condiments (GF)

Crispy fried Thai vegetable and rice vermicelli spring rolls with palm sugar, chilli, lime  
and coriander dipping sauce (V, DF)

Twice baked ricotta, gorgonzola, pumpkin and chive Portuguese egg custard tart (V)

Potato strung black tiger prawn tail, sriracha aioli, lemon (GF)

Salt and pepper fine dining lamb cutlets with preserved lemon yoghurt

Petite salsa verao (GF)

### LATE AFTERNOON SOAKERS

Our signature baby, deep pot peppered beef and Shiraz pies

Pure beef cocktail sausage rolls, flaky pastry

### SOMETHING SWEET

Warm, baby New York raspberry jam filled doughnut holes, cinnamon sugar

Coconut scented, vanilla bean panna cotta, dark chocolate mirror

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.  
This Menu is applicable from 1<sup>4th</sup> September 2020 – 28<sup>th</sup> February 2021. Prices and menus inclusions may be subject to change.