PUBLIC LAWN PACKAGE

DELI SANDWICH PLATTER

$18.00 per person

Ancient grain wrap roast kumara, bocconcini, basil pesto, spinach, chargrilled capsicum

Soft flour tortilla, Royale shaved leg ham, chilled salad, black olive mayo, chilled salad

Ribbon sandwiches, chilled Tasmanian smoked salmon, spiced Philadelphia cream cheese, red onion, cucumber & baby capers

New York style deli baguette, Royale shaved leg ham, Danish salami, pastrami, French brie, pesto mayo, sliced dill pickled cucumbers, green oak leaves

PREMIUM ANTIPASTO PLATTER

$19.00 per person

600g of selected artisan salted and cured meats including prosciutto, salami, pancetta
800g of mixed antipasto, dolmades, olives, roasted Mediterranean vegetables
250g of torn bocconcini, and
250g x 3 variety trio deli style freshly prepared dips, served with baked baguette, grissini and lavosh

CHILLED SEAFOOD PLATTER

$28.00 per person

Chilled smoked salmon (600g)
Whole fresh ocean king Mooloolaba prawns (served shell on) 2kg
Freshly shucked pacific oysters x 3 each
Lemon, cocktail dipping sauce , fresh crusty rolls, butter

PREMIUM SUSHI PLATTER

$15.00 per person

Chilled, assorted sushi, nori, tuna and salmon nigiri served with fresh Vietnamese rice paper rolls and condiments

SAVOURY PLATTER

$23.00 per person

Singapore curry puffs (10)
Flaky spinach and ricotta puffs (10)
Pale-ale battered ocean perch fillets (10)
Salt and Pepper calamari
Crispy vegetable spring rolls (10)
Beef and Barossa shiraz baby pies (10)
Californian skin on fries with tomato, sweet chilli and tartare sauce with lemon wedges

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 1st March 2021 – 31st August 2021. Prices and menus inclusions may be subject to change.

TRACKSIDE LAWN PACKAGE

DESSERT PLATTER

$13.50 per person

A selection of small bite size homemade tasters (4), served with fresh strawberries

CHEESE PLATTER

$18.00 per person

Three farmhouse cheese – 42 months vintage cheddar, Gippsland triple cream brie, French blue, grapes, strawberries with dried fruits, roasted cashews and assorted crackers (GFO)

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