



Private Suite Menu

Dietary Requirements can be accommodated if advised no later than one week prior to event.

Dietary requirements cannot be accommodated if advised on the day of the event.

On Arrival

Artisan salumi, air dried, hot smoked, salted & cured meats, duckling, smoked pork belly & truffle pate, vintage cheddar w english style onions, dill cucumbers, mustard pickles, relishes, chutneys, baguettine (gfo)

A piccolo corn, zucchini & goats curd frittata topped w a light chilli chutney (gf)

A tartlet of smoked chicken breast, roasted ratatouille, basil pesto, parmesan chards (gf df)

Lunch

(service 1.30pm)

Soft potato gnocchetti tossed through 18 hour slow cooked pasture fed beef cheek,

Forest mushrooms, black truffle & marsala ragout w shaved parmesan (gf)

Tepan bbq'd black tiger prawn tails, w ginger, garlic sticky chilli & indonesian soy (gf df)

Shaved wombok slaw, squeeze lime & chilli dressing (gf)

Mr wong's vegetable & vermicelli spring rolls w sweet viet chilli & coriander dipping sauce (v, df)

Late Afternoon

(service 3.00 pm)

Farmhouse cheeses including triple creme brie, french blue, vintage cheddar w sundried fruits

Lavosh & assorted crackers

Soakers

(service 3:30pm)

Our 'signature' baby, deep pot beef & barossa shiraz pies w homemade ketchup

Warm coconut & swiss milk chocolate custard filled bombolini rolled in cinnamon sugar

Please note: This Menu is applicable from 9th March 2019 – 31st August 2019. Prices and menu inclusions outside of this time are subject to change.



BRISBANE
RACING CLUB

The Brisbane Racing Club Sales & Events Team are able to answer any queries you may have about this menu. Please call 07 3268 2171 or email sales@brc.com.au



Menu Upgrade Options

Standard Additional Canapés:

@ \$10 per person, (please select one from the following)

From the Land

Pasture fed beef entrecote, carved dusted w gremolata, baby cress shaved radish salad (gf)

Duck, pork & truffle pate w fig chutney & cornichon on brioche (gfo)

Peking duck boa, cucumber, greens & light chilli jam

Braised five spice pork belly, wombok, herb salad & crispy skin (gf)

From the Sea

Iced water battered flathead fillets w shoestrings & caper mayo

Japanese style tempura prawn tails w horseradish mayo

Ceviche of scallop w green papaya salad & lime dressing (gf)

Butterflied large prawn tails, tepan style, sticky coriander & chilli dipping sauce (gf)

Crispy soft shell crab w palm sugar, coriander, sticky sweet viet chilli sauce

Vegetarian

Truss tomato & shallot salsa on olive oil toast, aged balsamic & parmesan (gfo)

Persian feta, spinach & dill butter puff w tzatziki dipping sauce

Black mushroom & vegetable spring rolls w sticky chilli jam

Goat's curd, maple pumpkin, red onion tartlet w truffle honey (gf)

Green papaya & roast peanut salad w kaffir lime leaf & hot & sour dressing

Premium Additional Canapés:

@ \$20 per person, (please select two from the following)

Charred lamb cutlets w goats cheese fondue & preserved lemon yoghurt

Crispy salt & pepper quail w sticky chilli & herb dressing (gf)

Natural, large pacific rock oysters, presented on ice w lemon (gf)

Mooloolaba king prawns, peeled w brandy rose sauce & lemon (gf)

Split moreton bay bugs w garlic butter om a radicchio & bacon lardon salad (gf)

Pan seared scallops w micro herb, beetroot, pumpkin cress salad

or

Additional Late Afternoon Snacks:

@ \$5 per person, (please select one from the following)

Bacon, double swiss cheese & ground angus beef on milk bun

Baby beef & barossa shiraz deep belly pies, flaky pastry

Crispy fried, thai prawn green curry dumplings

Chilled raspberry & lemon madeleine w fresh berries

Cookies & cream, pannacotta

Milk chocolate & hazelnut shots



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