



Premium Members Tapas 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.

To Start

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

Assorted stone baked breads (gfo)

Twice cooked butternut pumpkin, onion, cumin spiced ricotta filled pumpkin flowers burnt orange n' pomegranate glaze (v)

To Snack

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

Nonna's truffle, mushroom, fontina cheese arancini w pepper mayo (v)

To Fill

Charred souvlaki fine dining lamb cutlets, beetroot & fetta crush w preserved lemon yoghurt

Bbq'd tiger prawn tails, smashed garlic, chilli, basil oil

To Finish

Crispy fried peking red duck spring rolls, hoisin sticky jam

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 menus 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 these Packages. Please call (07) 3268 2171.