CHAMPIONS ENCLOSURE – SAMPLE MENU

PREMIUM CANAPE MENU

on arrival

dry aged, salted, long cured artisan salumeria, finocchiona, calabrese, prosciutto, capocollo w pink lady, double smoked pork belly, duckling, cognac pate

whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed fat olives, middle eastern dip, master chutney

assorted stone baked rolls (gfo) w butter

pure butter brioche, champagne poached breast chicken, apple cider mayo, cucumber ribbon, chiffonade iceberg (gfo)

elegant tray service

harumaki shitake mushroom, straw vegetable spring rolls w fragrant nam jim (df v)

cold smoked salmon, soft buttermilk blinis, wasabi scented crème fraiche, cucumber pearls (i)
twice cooked pumpkin, caramelised onion, danish feta, rucola, flaky portuguese egg custard tart (v)

tepan prawn tail, rolled in ev olive oil, garlic, lemon zest w a fresh herb emulsion (gf df i)

popped natural, franklin harbour (sa) oysters served w lemon n' lime wedges, japanese mignonette, yuzu, wasabi, light soy (gf df a)

tempura dipped zucchini flower, herbed goats cheese w a fermented black garlic aoili (v)

crisp waffle basket, shredded cantonese five spice duckling, hoisin, sweet soy, red onion, cucumber, shallot salsa (df)

hand rolled arancini, risotto, fontina, mozzarella curd w a confit tomato n' basil coulis (gf v)

small cut mediterranean vegetables, creamed hommous, fine pastry shell, sea salt blossom (gf df v)

sticky finger karaage chicken, warm brown sugar, blossom honey, gochujang sesame glaze

charred souvlaki marinated free range short bone lamb cutlet (victorian), preserved lemon w a cucumber yoghurt riata (gf dfo)

something sweet

58% silky dark chocolate ganache tartlet, crowned w a petite french macaron (gf v)

warm biscoff filled mini donuts dusted w snow

afternoon soakers

our 'signature' mini grass-fed beef pies and pure beef cocktail rolls, flaky pastry w housemade smoky tomato ketchup

premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

PLATINUM BEVERAGE PACKAGE

sparkling wine

Moet & Chandon Non Vintage

Chandon Non Vintage Rose
Yarra Valley, Vic

white wine

St Hugo Signature Chardonnay
Eden Valley, SA

Cloudy Bay Sauvignon Blanc
Marlborough, NZ

red wine

Grant Burge Filsell Shiraz
Barossa Valley, SA

Bay of Fires Pinot Noir
Tasmania

Minuty M Rose
Provence, FRA

beer

James Boags premium light
XXXX Gold
Hahn super dry
Stone & Wood Pacific Ale
XXXX Ginger Beer

non-alcoholic

Mount Franklin Still Water
Assorted Soft Drink
Orange Juice

spirits

George Dickel 12yo American Whiskey
Johnnie Walker Gold Label
Bundaberg Small Batch
Ciroc
Tanqueray #10
Canadian Club

gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian; *A: Australian; I: International*
NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day.
Prices and menus inclusions may be subject to change.