



CATERING

Our 200 seat corporate entertainment
Super-Box Dining Lounge
and Bar
overlooks the entire race track.

Our modern kitchen is equipped
to cater
for up to 200 guests.



Buffet - \$47.00 per person Minimum 40 people

Buffet includes warm crusty bread, condiments and dressings

Soup - Select 1 choice only

Chicken with mushroom and tarragon
Roasted Tomato and Capsicum with Parmesan croutons
Moroccan Spiced Pumpkin garnished with sour cream and chives
Creamy Potato and Leek
Thick and hearty Farmhouse Vegetable
Minestrone

Salads - Select 3 choices

Mediterranean salad with Kalamata olives, marinated feta and balsamic dressing.
Homemade coleslaw drenched with fresh mayonnaise
Salad of new potatoes topped with crisp bacon and chives.
Salad of mixed lettuce with semi-dried tomatoes, avocado and Spanish onions in raspberry vinaigrette.
Penne pasta salad tossed with char grilled vegetables and an Italian dressing
Caesar salad with baby cos lettuce, garlic croutons, bacon & egg in our house made Caesar dressing

Cold platters - Select 2 choices

Tandoori chicken platter with yogurt dressing and pappadams
Antipasto platter consisting of marinated vegetables, cured meats and cheeses.
Seafood antipasto with marinated mussels and calamari garnished with fried capers
Platter of sliced roast meats with homemade chutneys
Beef and noodle salad dressed in a citrus and chilli vinaigrette

Hot meats - Select 2 choices

Roast beef with a pink peppercorn jus
Thai chicken curry with jasmine rice
Roast loin of pork with an apple and calvados sauce
Beef curry with jasmine rice
Layers of roast turkey and leg ham served with cranberry sauce
Kassler ham honey glazed and served on sauerkraut

Hot vegetables - Select 2 choices

Selection of roasted vegetables
Char grilled corn on the cob smothered in chive butter
Stir fry vegetables tossed with hokkien noodles
Roast Cajun potatoes

Dessert - all of the following are served

Segmented fruit platter
A selection of assorted cheese cakes and gateaux
Vanilla Anglaise, Berry coulis and whipped cream

All menus are subject to change



Barbecue Menu 1 - \$39.00 per person Minimum 20

To start

Turkish Bread and Dips

From the BBQ

Moroccan Chicken
Aussie Lamb Burgers with Caramelized Onion
Homemade Sausages

Sides

Roast Jacket Potatoes with Sour Cream
Juicy Corn on the Cob

A Selection of Crusty Bread

Salads - *Select 2 choices*

Greek Salad
Caesar Salad
Green Salad
*Creamy Potato Salad *Please advise if you also want the Roast Jacket Potatoes which are included in Sides
Thai Noodle Salad

Vegetarian option [available when requested in advance)

Grilled Vegetable Skewers
Veggie Burgers

OPTIONAL -

A Platter of Segmented Fruit **additional \$8 per person**
Quality Australian Cheeses & Biscuits **additional \$9 per person**
Chef's Selection of Cakes or Slices **additional \$7 per person**



Barbecue Menu 2 - \$43.00 per person Minimum 20

To start

Turkish Bread and Dips

Mezze of Mediterranean Delights including - Grilled Chorizo, Kalamata Olives, Brushetta or similar

From the BBQ

Minute Sirloin Steak

BBQ Garlic and Rosemary Lamb

Moroccan Chicken with Yoghurt Sauce

Grilled Tiger Prawns

Sides

Roast Jacket Potatoes with Sour Cream

Juicy Corn on the Cob

A Selection of Crusty Bread

Salads - *Select 2 choices*

Greek Salad

Green Salad

*Creamy Potato Salad *Please advise if you also want the Roast Jacket Potatoes which are included in Sides

Caesar Salad

Thai Noodle Salad

Vegetarian option [available when requested in advance]

Grilled Vegetable Skewers

Veggie Burgers

OPTIONAL -

A Platter of Segmented Fruit **additional \$8 per person**

Quality Australian Cheeses & Biscuits **additional \$9 per person**

Chef's Selection of Cakes or Slices **additional \$7 per person**

All menus are subject to change



Cold Fork Buffet - \$29.00 per person Minimum 20

Selection

Mezze of Mediterranean Delights including - Grilled Chorizo, Kalamata Olives, Brushetta or similar

Platter of Sliced Roast Meats with Homemade Chutney

Thai Beef Salad Garnished with Fried Shallots

Fresh Crusty Bread and Butter

Salads - Select 2 choices

Greek Salad

Green Salad

Creamy Potato Salad

Dessert

Segmented Fruit Platter

All menus are subject to change



Cocktail Menu (Finger food style) - **\$30.00 per person** Minimum 20 people

Please select 6 items - Additional items at \$5.00 per piece

HOT

- ◆ Bite size Chicken Parmigiana topped with tomato salsa and mozzarella
- ◆ Beer battered Trevally with shoestring fries and lemon served in noodle boxes
- ◆ Marinated Chicken Drumettes with toasted sesame seeds
- ◆ Gourmet Mini Hot Doggies topped with melted cheese and mustard
- ◆ Gourmet Pies & Sauce
- ◆ Sausage Rolls & tomato sauce
- ◆ Mini Pizza Bites - assorted toppings
- ◆ Mini Dim Sims
- ◆ Mini Spring Rolls
- ◆ Herb crusted Fish Goujons with lime mayonnaise
- ◆ Quiche Tartlets - assorted

MINI NOODLE BOXES

- ◆ Fried rice - Wok tossed traditional fried rice with chicken, pork and shrimp
- ◆ Hokkien noodles - choose either meat based or vegetarian

MINI GO BURGERS

- ◆ Beef Burger topped with lettuce, tomato, tasty cheese and relish
- ◆ Veggie Burger with char grilled vegetables and marinated fetta

VEGETARIAN OPTIONS

- ◆ Vegetable Spring Rolls with sweet chilli and soy
- ◆ Samosas served with Tzatziki

COLD

- ◆ Peking duck crepes with julienne of cucumber and Hoi Sin sauce
- ◆ Chicken, avocado and basil sandwiches with rocket lettuce
- ◆ Rare roast beef baguette mustard crusted roast beef, thinly sliced and served with tomato chili jam
- ◆ California rolls assorted fillings served with pickled ginger and wasabi mayonnaise
- ◆ Smoked salmon and Nori crepes rolled with crème fraiche and caviar
- ◆ Thai lemongrass pate served on crisp baguette
- ◆ Mini Caesar salad served in a crouton cup

VEGETARIAN OPTIONS

- ◆ Bruschetta brushed with olive tapenade and topped with bocconcini
- ◆ Spanish onion tarts caramelised Spanish onion baked with fetta
- ◆ Platter of home made dips with toasted baguettes and pita

All menus are subject to change



Light Lunch *\$27 per person - Minimum 12 people*

Freshly made

Mixed Sandwich Platter

Fresh breads - white flour loaf & wholegrain & wholesome assorted fillings such as ham off the bone, roast beef, cheese and curried egg with crisp salad fillings

Beef & Burgundy Pies

Tasty mini beef pies served warm with tomato sauce

Fruit Platter

Segmented fresh fruit in season

Sweets

Selection of tempting Cookies and Slices

Sandwich Platters *\$12 per person - Min 12 people*

Freshly made

Mixed Sandwich Platters

Fresh breads - white flour loaf & wholegrain & wholesome assorted fillings such as ham off the bone, roast beef, cheese and curried egg with crisp salad fillings

Including Fruit platter *\$17 per person*

Toasted warm Foccacias *\$15 per person - Min 12 people*

2 generous size foccacias per person:

Freshly made:

Assorted fillings include Ham, Salami, Roast Beef, Cheese, Tomato, Spinach, Mushrooms, etc.

All menus are subject to change



Sit Down Dinner Package

Package 1 *Minimum 40 people*

50/50 Soup, Main & Dessert

\$60.00 per person

Package 2 *Minimum 40 people*

50/50 Entrée, Main & Dessert

\$68.00 per person

Choose 3 courses

Choose two Entrees (or two Soups), two Mains and two Desserts;

All to be served 50/50

Soup

Chicken with mushroom and tarragon

Roasted Tomato and Capsicum with Parmesan croutons

Moroccan Spiced Pumpkin garnished with sour cream and chives

Creamy Potato and Leek

Thick and hearty Farmhouse Vegetable

Minestrone

Entrée

Spinach and ricotta Cannelloni napped with a tomato and capsicum coulis

Skewers of Tandoori chicken set on Jasmine rice pilaf

Veal and Caramelised Onion Ravioli with a peppercorn jus

Risotto of Chicken, Chilli and Bacon with shaved Parmesan and chives

Roasted vegetable frittata served with a mescaline salad and a tomato salsa

Rare roast sirloin sliced and served on a salad of mixed lettuces and cresses with a balsamic mayonnaise

Asian style pork salad drizzled with an apricot and ginger glaze

Main Course

Prime Fillet of Beef topped with a mousse of wild Mushroom and sage and sauced with beef jus

Cajun Spiced breast of chicken served with sweet potato mash and tomato chilli jam

Veal Picata Tender veal escalopes lightly crumbed and napped with citrus cream

Baked catch of the Day set on a coconut infused vegetable risotto with a mango and coriander salsa

Olive crusted Lamb Rump with semi-dried tomato polenta and rosemary jus

Supreme of chicken pocketed with roast capsicum butter and sauced with champagne cream sauce

Dessert

Toblorone Cheesecake milk chocolate and mascapone cream topped with chocolate scrolls

Vanilla Bean Panna Cotta accompanied by roasted mango cheeks

Warm Pecan Pudding with a sweet Bourbon glaze

New York style baked cheesecake served with marinated apricots, sultanas, almond and chocolate

Mississippi Mud Cake sauced with Chocolate gnash

All menus are subject to change



Continental Breakfast
\$25 per person - Minimum 20 people

Fruit juices

A choice of healthy Cereals
served with Full cream, Skim & Soy Milk

Plain and Fruit Yogurt

A selection of sweet and savoury Pastries and Muffins
Served warm

A variety of seasonal fruits

(Freshly made
espresso, cappuccino Coffee and Tea
available to purchase
from our Café)

All menus are subject to change



Pizza Menu - \$12.00 per person - minimum 8 people
Gourmet Style

(Presented on large platters - each pizza serves two people)

1. **SKIPPY PIZZA**
Tomato, Cheese, Ham, Hot Salami, Shrimps, Mushrooms, Peppers, Anchovies & Olives
2. **MARINARA**
Tomato, Cheese, Shrimps & Mussels
3. **CHICKEN & PRAWNS**
Tomato, Cheese, Fresh Chicken & Prawns
4. **CAPRICCIOSA**
Tomato, Cheese, Ham, Mushrooms & Olives
5. **MARGHERITA**
Tomato, Cheese, Oregano
6. **HAWAIIAN**
Tomato, Cheese, Ham and Pineapple
7. **MEXICANA**
Tomato, Cheese, Hot Salami, Chilli
8. **VEGETARIAN**
Tomato, Cheese, Mushrooms, Peppers, Onions & Olives
9. **AUSSIE**
Tomato, Cheese, Ham, Bacon & Egg
10. **MEAT LOVERS**
Tomato, Cheese, Ham, Salami & Bacon