

# SYDNEY SHOWGROUND

## 2024 MENU COMPENDIUM



**WITH AN ALMOST 200-YEAR HISTORY OF JUDGING** some of Australia’s finest wine, dairy and fine food products, Sydney Showground understands the value of celebrating the best products from our own backyard.

In carefully curated seasonal and custom menus, Sydney Showground Executive Chef Tim Browne combines fresh, local products with award-winning Sydney Royal Wine, Dairy and Fine Food staples to deliver an unparalleled culinary experience that will suit all occasions.

A symbol of quality, the Sydney Royal medal indicates a product is of the highest-standard and its presence within the menu reflects the organisation’s investment in the future of the Australian food industry and devotion to supporting high-quality and locally sourced products that are seared to perfection to deliver a world-class modern dining experience.

From bespoke catering options for expos and gala dinners to accessing the venue’s range of concessionaires and food truck alternatives, Sydney Showground has the unique expertise to curate the perfect menu for any event – whether you plan to welcome 150 or 50,000.



**MEDAL LEGEND**



*Be sure to keep an eye out for products featuring a Sydney Royal medal throughout the Sydney Showground menus. A symbol of quality, a Sydney Royal champion, gold, silver, or bronze medal is only awarded to products of the highest standard in Australia through the Sydney Royal Wine, Dairy, Beer & Cider and Fine Food competitions.*

*For the best of the best, make sure to spot the purple President’s Medal award. The only award of its kind in Australia, the President’s Medal takes judging to the next level by assessing a producer’s social, economic, and environmental impact on the industry and the local community. Finalists for this award are selected from over 4,000 entrants and more than 80 champion products recognised across the Sydney Royal competitions that year. It is the RAS’ most prestigious award.*



**FRESH, LOCAL AND SEASONAL IS THE PHILOSOPHY OF SYDNEY SHOWGROUND EXECUTIVE CHEF TIM BROWNE**, and it's a motto he has meticulously woven into the Sydney Showground menu for over 16 years. "When I see the incredible quality and variety of the fresh food right on our doorstep, why would I look anywhere else?" says Tim. "Great food relies on the simplicity of combining fresh, high-quality ingredients in new and vibrant ways."

Known for his play on modern Australian cuisine, Tim utilises the organisation's unique ties to the Sydney Royal Wine, Dairy, and Fine Food Shows to deliver carefully curated menus that indulge the sense and showcase Australia's best produce, taking guests on a journey with every bite.

From managing Sydney Showground kitchens for a diverse range of clients to overseeing the retail catering, restaurants and Sydney Royal Easter Show functions, Tim understands the complexities of event catering and uses his unique expertise to deliver innovative culinary experiences no matter the occasion.

"Whether your event is for 10 or 10,000, a cocktail party or a sit-down multi-course affair, we know how to cater with style," says Tim. "Showcasing incredible Australian produce and elevating these flavours in innovative ways is our passion."

*"Showcasing incredible Australian produce and elevating these flavours in innovative ways is our passion."*

Tim Browne



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## STAND-UP BREAKFAST

Selection of Danish pastries and croissants **V**

**Bertocchi** Gold Hickory Smoked Bacon and free-range egg slider with cheddar and tomato ketchup 

Almond, honey and sunflower seed granola with yoghurt and vanilla peaches **V**

Seasonal whole fruit **VE GF**

Freshly brewed Grinders Brazil café blend coffee

Organic teas by Tea Tonic

Full cream, skim, almond, soy and oat milk



Australian native eucalyptus and lemon myrtle infused water



## ADDITIONAL ITEMS

Banana bread with Cuttaway Creek raspberry jam **V GF**

Roasted mushroom, spinach and potato hash slider with Worcestershire onion relish **V**

Everything croissant with **Bekaa Dairy** Labneh, **Rio Vista Olives**

Signore Extra Virgin olive oil, dill and chives **V**  

**Sunshine Meats** Double Smoked ham and **Bega** cheddar croissant  

## PLATED BREAKFAST

### PRE – SET TABLE ITEMS

Almond, honey and sunflower seed granola with yoghurt and vanilla peaches **V**

Selection of Danish pastries and croissants **V**


Freshly brewed Grinders Brazil café blend coffee


Organic teas by Tea Tonic


Full cream, skim, almond, soy and oat milk


Australian native eucalyptus and lemon myrtle infused water

### SELECT ONE ITEM FROM THE FOLLOWING OPTIONS:


Traditional breakfast - Free range scrambled eggs with chicken chipolatas, **Bertocchi** Gold Hickory Smoked Bacon, roasted tomatoes, hash browns and milk buns 

Poached free range egg with grilled broccolini, almond dukka, **Bekaa Dairy** Labneh, mint, avocado and grilled pita bread **V** 

Baked ricotta tart, smashed avocado, **Bertocchi** Capocollo soft herb salad and tomato agrodolce 



Smoked salmon, poached free range egg, avocado, soft herb salad and **Brasserie Bread** Sprouted Wheat Sourdough 

Slow roasted field mushrooms on sourdough with **Meredith Dairy**

Ash Chevre, herb and sweet onion salad with sunflower seed tarator **V** 

## BREAKFAST ON THE GO

Everything croissant with **Bekaa Dairy** Labneh, **Rio Vista Olives**

Signore Extra Virgin olive oil, dill and chives **V**  

Raspberry or blueberry muffin

Seasonal fruit salad tub **VE GF**

MOJO pressed juice

Add freshly brewed Grinders Brazil café blend coffee



## COFFEE, TEA AND REFRESHMENT BREAKS

### PLATINUM BREAK

#### Nespresso Automatic Machine

#### Suitable for up to 50 guests

- All Day (maximum 8 hours)

Selection of Nespresso capsules

Organic teas by Tea Tonic

Hot chocolate

Full cream, skim, almond, soy and oat milk

### PREMIUM BREAK

- Up to 1 hour
- All Day maximum 8 hours

Freshly brewed Grinders Brazil café blend coffee

Organic teas by Tea Tonic

Hot chocolate

Full cream, skim, almond, soy and oat milk

### ADD BARISTA BREAK TO YOUR PLATINUM OR PREMIUM BREAK

Minimum of 2 coffee breaks (Arrival and Morning Tea OR Lunch and Afternoon Tea) 2-hour continuous service period

- Minimum of 100 guests
- Can only be used in conjunction with a Platinum or Premium break

Barista made coffee

Organic teas by Tea Tonic

Hot chocolate

Full cream, skim, almond, soy and oat milk

### BREAK UPGRADES (per 1 hour break period)

Mini Australian Kakadu plum, bush finger lime, Anzac and choc chip cookies and whole seasonal fruit

MOJO orange juice

## SWEET ITEMS

Seasonal fruit platter **VE GF**

Almond, honey and sunflower seed granola with yoghurt and vanilla peaches **V**

Pear, chia and coconut bircher muesli with passionfruit

Selection of triple chocolate, espresso and raspberry brownies with strawberries **V GF**

Portuguese custard tarts with cinnamon sugar and orange zest

Banana bread with Cuttaway Creek raspberry jam **V GF**

Selection of blueberry, chocolate, caramel pecan and raspberry almond tea cakes **V GF**

Selection of plant-based slices - chocolate orange and fig, nut and seed **VE GF**

Mini Australian Kakadu plum, bush finger lime, Anzac and choc chip cookies **V**

**Pure Gelato** cannoli 

Raw breakfast bars **VE GF**

Selection of Danish pastries and croissants **V**


Passionfruit, lime and coconut polenta cakes **V GF**

Seasonal whole fruit **VE GF**


## SAVOURY ITEMS



Bacon and egg tart with tomato relish




Kale and fetta tart with tomato and chipotle relish **V**

**Bertocchi** Gold Hickory Smoked Bacon and free-range egg slider with cheddar and tomato ketchup 

Roasted mushroom, spinach and potato hash slider with Worcestershire onion relish **V**

Everything croissant with **Bekaa Dairy** Labneh, **Rio Vista Olives** Signore Extra Virgin olive oil, dill and chives **V**  

**Sunshine Meats** Double Smoked ham and **Bega** cheddar croissant  

**Sydney Royal** cheese board with fresh grapes, **Kurrajong Kitchen** lavosh and Cuttaway Creek rhubarb and ginger jam **V**   



## INDIVIDUALLY WRAPPED

**Charlie's Artisan Cookies** **GF VE** available 

Chocolate bar

Red Rock Deli potato chips **GF**

Outback nut mix

**Pure Gelato** tubs   



## ALL DAY CONFERENCE PACKAGE

Working Lunch Menu 1

Working Lunch Menu 2

## ALL DAY COFFEE, TEA & REFRESHMENTS

Freshly brewed Grinders Brazil café blend coffee

Organic teas by Tea Tonic

Hot chocolate



Full cream, skim, almond, soy and oat milk

Australian native eucalyptus and lemon myrtle infused water



## MORNING TEA

### SELECT TWO ITEMS FROM THE FOLLOWING OPTIONS:

Everything croissant with [Bekaa Dairy](#) Labneh, [Rio Vista Olives](#)

Signore Extra Virgin olive oil, dill and chives **V**  

[Sunshine Meats](#) Double Smoked ham and [Bega](#) cheddar

croissant  

Bacon and egg tart with tomato relish

Kale and fetta tart with tomato and chipotle relish **V**

Mini Australian Kakadu plum, bush finger lime, Anzac and choc chip cookies **V**

Almond, honey and sunflower seed granola with yoghurt and vanilla peaches **V**

Portuguese custard tarts with cinnamon sugar and orange zest **V**

Pear, chia and coconut bircher muesli with passionfruit **V**

Banana bread with Cuttaway Creek raspberry jam **V GF**

Selection of Danish pastries and croissants **V**

## LUNCH

### SELECT FROM THE WORKING LUNCH MENUS

ADD JUICE AND SOFT DRINKS

MOJO pressed juice – Orange, Tropical, Apple

Mount Franklin still and sparkling water

Coca Cola, Coke No Sugar, Sprite, Fanta

## AFTERNOON TEA

### SELECT ONE ITEM FROM THE FOLLOWING OPTIONS:

[Pure Gelato](#) cannoli 

Selection of triple chocolate, espresso and raspberry brownies with strawberries **V GF**

Selection of blueberry, chocolate, caramel pecan and raspberry almond tea cakes **V GF**

Selection of plant-based slices - chocolate orange and fig, nut and seed **VE GF**

Passionfruit, lime and coconut polenta cakes **V GF**



## HALF DAY CONFERENCE PACKAGE

Working Lunch Menu 1

Working Lunch Menu 2

Lunch menu options are available without a conference package

## HALF DAY COFFEE, TEA & REFRESHMENTS

- Available for two service periods – Morning Tea and Lunch OR Lunch and Afternoon Tea

Freshly brewed Grinders Brazil café blend coffee

Organic teas by Tea Tonic

Hot chocolate



Full cream, skim, almond, soy and oat milk

Australian native eucalyptus and lemon myrtle infused water



## MORNING OR AFTERNOON TEA

### SELECT TWO ITEMS FROM THE FOLLOWING OPTIONS:

Everything croissant with [Bekaa Dairy](#) Labneh, [Rio Vista Olives](#)

Signore Extra Virgin olive oil, dill and chives **V**  

[Sunshine Meats](#) Double Smoked ham and [Bega](#) cheddar

croissant  

Bacon and egg tart with tomato relish

Kale and fetta tart with tomato and chipotle relish **V**

Pear, chia and coconut bircher muesli with passionfruit **V**

Almond, honey and sunflower seed granola with yoghurt and vanilla peaches **V**

Mini Australian Kakadu plum, bush finger lime, Anzac and choc chip cookies **V**

Selection of Danish pastries and croissants **V**

Banana bread with Cuttaway Creek raspberry jam **V GF**

Selection of plant-based slices - chocolate orange and fig, nut and seed **VE GF**

[Pure Gelato](#) cannoli 

Portuguese custard tarts with cinnamon sugar and orange zest **V**

Selection of triple chocolate, espresso and raspberry brownies with strawberries **V GF**

## LUNCH

### SELECT FROM THE WORKING LUNCH MENUS

ADD JUICE AND SOFT DRINKS

MOJO pressed juice – Orange, Tropical, Apple

Mount Franklin still and sparkling water


Coca Cola, Coke No Sugar, Sprite


## WORKING LUNCH MENU 1


### GOURMET SANDWICHES, WRAPS AND ROLLS


SELECT ONE ITEM FROM THE FOLLOWING OPTIONS:


*(additional cost for extra items)*

**Kaczanowski & Co** Beef Pastrami, dill pickles, cheddar, sauerkraut, horseradish mayonnaise on New York rye 

**Sunshine Meats** Double Smoked Ham, Worcestershire onion relish, tomato, lettuce and mayonnaise on a milk bun 

Poached chicken breast Banh mi with **Rice Culture** Red Miso mayonnaise, pickled carrot, cucumber and Vietnamese herbs 

**Sunshine Meats** Roasted turkey breast tortilla, red peppers, garlic aioli, Spanish onion and rocket 

**Kaczanowski & Co** Smoked chicken breast, beetroot relish, snow pea sprouts with fetta on quinoa and soya loaf 


Chicken schnitzel tortilla with peri peri, garlic aioli, smashed avocado, cucumber and rocket


### VEGETARIAN WRAPS AND ROLLS

SELECT ONE ITEM FROM THE FOLLOWING OPTIONS:

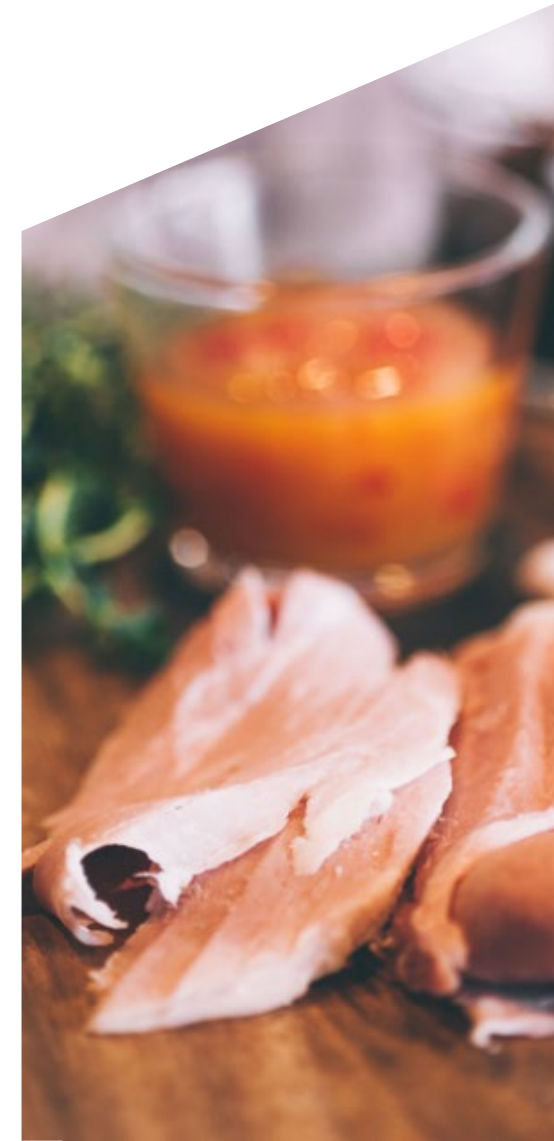
*(additional cost for extra items)*

Roasted pumpkin wrap with semi-dried tomato, feta, spinach and seeded mustard mayonnaise **V**

Panko fried eggplant Banh mi with **Rice Culture** Red Miso mayonnaise, pickled carrot, cucumber and Vietnamese herbs **VE** 

Smashed avocado, fresh tomato, **Meredith Dairy** chevre roll with butter lettuce and herb mayonnaise **V** 

Falafel tortilla with tabouli, fresh tomato, hummus and minted yoghurt **V**



WORKING LUNCH MENU 1 | CONTINUED

**SUBSTANTIAL SALADS**


**SELECT ONE ITEM FROM THE FOLLOWING OPTIONS:**

*(additional cost for extra items)*

Roasted carrot, rocket and blue lentil salad with fried almond and preserved lemon dressing **VE GF**

Baby cos, radicchio, fresh herbs and red radish salad with toasted walnuts, pecorino and buttermilk ranch **V GF**

Caramelised pumpkin, chickpeas, mint and coriander salad with fried curry leaves and apple vinegar **VE GF**

Charred broccolini, pickled radish, spinach and quinoa salad with **Rice Culture** Red Miso ginger dressing **VE** 

Salad of beetroot, shaved fennel, parsley and pearl peas with **Meredith Dairy** chevre **V GF** 

Roasted cauliflower and freekeh salad with golden raisins, dill, mint and pomegranate molasses **VE**

Orecchiette pasta salad with roasted broccoli, peas, mint, capers and pecorino **V**


**SUBSTANTIALS**


**SELECT ONE ITEM FROM THE FOLLOWING OPTIONS:**

*(additional cost for extra items)*

Sri Lankan chicken and lemongrass curry with steamed rice and vegetable raita **GF**

Crispy whiting fillets with rustic fries, pickles and herb aioli

Spelt casarecce with tomatoes, roasted eggplant, peas, capers, pangrattato and **Rio Vista Olives** Garlic Pressed olive oil **VE** 

Smoked **JBS Australia Riverina Angus** beef brisket with cabbage, kale and corn slaw with red radish and cider vinaigrette **GF** 

Chickpea and spinach curry with steamed rice and coconut sambol **VE GF**

Japanese Karaage fried chicken with fries, pickled cucumber and mayonnaise

Kielty's Smoked Buffalo fried cauliflower with fries, celery and vegan mayonnaise **VE**

ADD JUICE AND SOFT DRINKS


MOJO pressed juice – Orange, Tropical, Apple

Mount Franklin still and sparkling water

Coca Cola, Coke No Sugar, Sprite, Fanta


## WORKING LUNCH MENU 2


### INCLUDES

Brasserie Bread rolls with butter 

### HOT SELECTION

#### SELECT ONE ITEM FROM THE FOLLOWING OPTIONS:

Mini lamb skewer, tomato kusundi, fried curry leaves and [Rio Vista Olives](#) Tumeric Pressed olive oil **GF** 

[JBS Australia Riverina Angus](#) beef brisket with smokin' barbeque sauce and Westmont Pickles 

Korean chargrilled chicken with soy, sesame and shallot **GF**

Sri Lankan chicken and lemongrass curry with steamed rice and vegetable raita **GF**

Smoked coffee-rubbed pulled pork shoulder, cider mustard and Westmont Pickles **GF**

[Andrews Meats](#) Gourmet Pork and fennel sausages with [Gibson Grove](#) Manzanilla olives and roasted tomato agrodolce **GF**  

Grilled Vietnamese chicken marylands with pickled carrot and fresh herbs **GF**

### HOT VEGETARIAN SELECTION

#### SELECT ONE ITEM FROM THE FOLLOWING OPTIONS:

Chickpea and spinach curry with steamed rice and coconut sambol **VE GF**

Potato gnocchi with tomato, chilli, capers and parmesan **V**

Plant-based pumpkin and caramelised onion ravioli, spinach, sage, walnut and

[Rio Vista Olives](#) Lemon Pressed olive oil **VE** 

Spelt casarecce with tomatoes, roasted eggplant, peas, capers, pangrattato and

[Rio Vista Olives](#) Garlic Pressed olive oil **VE** 

Dhal makhani curry with steamed rice, pappadum and mango chutney **VE GF**



WORKING LUNCH MENU 2 | CONTINUED


SALADS

SELECT TWO ITEMS FROM THE FOLLOWING OPTIONS:


Baby cos, radicchio, fresh herbs and red radish salad with toasted walnuts, pecorino and buttermilk ranch **V GF**

Caramelised pumpkin, chickpeas, mint and coriander salad with fried curry leaves and apple vinegar **VE GF**

Roasted carrot, rocket and blue lentil salad with fried almond and preserved lemon dressing **VE GF**

Salad of beetroot, shaved fennel, parsley and pearl peas with [Meredith Dairy](#) chevre **V GF** 

Orecchiette pasta salad with roasted broccoli, peas, mint, capers and pecorino **V**

Charred broccolini, pickled radish, spinach and quinoa salad with [Rice Culture](#) Red Miso ginger dressing **VE** 

Roasted cauliflower and freekeh salad with golden raisins, dill, mint and pomegranate molasses **VE**

ADD JUICE AND SOFT DRINKS

MOJO pressed juice – Orange, Tropical, Apple

Mount Franklin still and sparkling water

Coca Cola, Coke No Sugar, Sprite, Fanta

SANDWICHES, WRAPS AND ROLLS

*\*\*Gluten free and dietary sandwiches are available on request at an additional cost*

SANDWICHES \*\*

With a variety of fillings

GOURMET SANDWICHES, WRAPS AND ROLLS

With a variety of fillings

LUNCH ON THE GO

Gourmet sandwich or wrap

[Charlie's Artisan Cookies](#) **GF VE** available 

Whole seasonal fruit

Mount Franklin water

Soft drink

MOJO pressed juice

ADDITIONAL ITEMS

Chocolate bar

Red Rock Deli potato chips **GF**


Outback nut mix

Seasonal fruit salad tub



MOJO pressed juice



## BARBECUE MENU

**Brasserie Bread** rolls with butter 

**Andrews Meats** Gourmet Pork and Fennel Sausages with **Gibson Grove**

Manzanilla olives and roasted tomato agrodolce **GF**  

Korean chargrilled chicken with soy, sesame and shallot **GF**

Spicy roasted new potatoes with lemon, herbs and cherry tomatoes **VE GF**

Salad of beetroot, shaved fennel, parsley and pearl peas with **Meredith**

**Dairy** chevre **V GF** 

## GOURMET BARBECUE MENU

**Brasserie Bread** rolls with butter 

Chargrilled scotch fillet with garlic, pepper and rosemary **GF**

Grilled asado chicken with salsa roja, coriander and **Rio Vista Olives** Pressed

Orange olive oil **GF** 

**Andrews Meats** Gourmet Lamb Merguez Sausages with roasted fennel and

peppers **GF** 


Spicy roasted new potatoes with lemon, herbs and cherry tomatoes **VE GF**


Baby cos, radicchio, fresh herbs and red radish salad with toasted walnuts,


pecorino and buttermilk ranch **V GF**


**Pure Gelato** cannoli 

## INDIVIDUAL ITEMS FROM THE BARBECUE

**Bertocchi** Gold Hickory Smoked Bacon and free-range egg slider with cheddar and tomato ketchup 

**Andrews Meats** Gourmet Pork and Fennel Sausages on a roll with barbecued onions **GF** 

**Andrews Meats** Gourmet Lamb and Rosemary Sausages on a roll with barbecued onions **GF** 

**Andrews Meats** Gourmet Chicken and Thyme Sausages on a roll with barbecued onions **GF** 

Potato fries with tomato ketchup



## COCKTAIL MENU | SUGGESTED QUANTITIES PER PERSON

Pre-Dinner Drinks	½ hour	3 pieces
Cocktail Party	1 hour	4 cold/hot canapes + 1 slider + 1 substantial item
Cocktail Party	2 hours	7 cold/hot canapes + 1 slider + 2 substantial items
Cocktail Party	3 hours	8 cold/hot canapes + 2 sliders + 2 substantial items
Cocktail Party	4 hours	10 cold/hot canapes + 2 sliders + 2 substantial items

### PLATTER TO SHARE

Grilled pita breads with baba ganoush, [Gibson Grove](#) Manzanilla olives, beetroot hummus and pickled vegetables **VE**

### SYDNEY ROYAL CHARCUTERIE AND CHEESE BOARD

(minimum 100 people)

[King Island Dairy](#) Stokes Point Smoked Cheddar, [Meredith Dairy](#) Chevre, [Sunshine Meats](#) Oven Roasted Turkey Breast, double smoked ham, [Gibson Grove](#) Manzanilla Olives, [Julianne's Kitchen](#) Chicken and Green Peppercorn Pate, Worcestershire onion relish, [Newman's](#) Horseradish with [Brasserie Bread](#), [Rio Vista Olives](#) Gigi Extra Virgin olive oil and [Kurrajong Kitchen](#) Lavosh




### COLD SELECTION

Sydney rock oysters with citrus ponzu and chives **GF**  
 Torched Tasmanian salmon nigiri with yuzu kosho, chives, black sesame and mayonnaise **GF**  
 Shoyu prawn nigiri with smoked seaweed, sesame and [Seaweedery](#)  
 Prawn oil aioli **GF**   
 Chicken, green papaya and mint rice paper rolls with [Rice Culture](#) Shiro Miso ginger sauce **GF**   
[Meredith Dairy](#) Ash Chevre and beetroot hummus tart with za'atar and [Rio Vista Olives](#) Merchant Spiced olive oil **V**   
 Macadamia and buckwheat tart with heirloom tomatoes, [Lirah](#) Vincotto and [Rio Vista Olives](#) Lemon Pressed olive oil **VE GF**   
 Vermicelli, mint and vegetable rice paper rolls with pineapple noug cham **VE GF**  
[Tassal](#) Tasmanian Salmon and [Meredith Dairy](#) Chevre tartare with seaweed cone and [Nicholson Fine Foods](#) Red Capsicum Pearls



### HOT SELECTION


Grilled asado chicken with salsa roja, coriander and [Rio Vista Olives](#) Pressed Orange olive oil **GF**   
[Meredith Dairy](#) Chevre and pumpkin arancini with [Garlicious Grown](#) Black Garlic and Rosemary **V**   
 Steamed prawn and bamboo dumplings with seared shallot and [Rio Vista Olives](#) Pressed chilli oil   
 Crispy Portobello mushrooms with basil, pepita and [Rice Culture](#) Red Miso pesto **VE GF**   
 Crispy tempura prawns, yuzu kosho mayonnaise and shiso  
 Mini lamb skewer, tomato kusundi, fried curry leaves and [Rio Vista Olives](#) Tumeric Pressed olive oil **GF**   
[Mick's Bakery](#) Double Black Angus Beef and Beer pie and smokin' barbeque sauce   
 Crispy Peking duck and bamboo spring rolls with blood plum and ginger sauce  
 Mick's Bakery kangaroo, mountain pepperberry and red wine pie with spiced barbeque plum sauce  
 Native myrtle and pepper beef skewer with mint and pickled eshallots **GF**  
 Italian tomato arancini with [Lirah](#) Grand Reserve Sherry Vinegar salsa verde **VE**

## SOMETHING SWEET


**Pure Gelato** cannoli   
French macarons and strawberries

## SLIDERS

**Andrews Meats** Tajima Wagyu Beef slider with cheddar, burger sauce and pickles   
Smoked **JBS Australia Riverina Angus** beef brisket slider with cheddar, pickles and smokin' barbeque sauce 

**Made By Kade** Shroomi Burger with tomato, lettuce, vegan mayonnaise and pickled jalapenos **VE** 

Panko fried chicken burger with Kielty's Irish Brown sauce, mayonnaise and shaved cabbage

Grilled **Andrews Meats** Tajima Wagyu cheeseburger with mustard, ketchup and dill pickles 

Panko fried chicken burger with peri peri sauce, garlic aioli and butter lettuce

Smoked coffee-rubbed pulled pork slider, cider mustard, cheddar and pickles

Crispy Australian hoki slider, Westmont pickles, lettuce with sour cream and chive aioli

## BAO BUNS


Chargrilled Korean chicken bao buns, kim chi, sesame mayonnaise and sprouts

Crispy whiting bao buns, yuzu kosho mayonnaise, pickled cabbage and sprouts

Roast pork belly and sriracha bao buns, pickle radish and Vietnamese herbs

Japanese fried chicken bao buns, kewpie mayo, pickled cucumber, shiso and shallots


## SUBSTANTIALS

Seven-spiced **White Pyrenees Lamb** shoulder, carrot and cumin yoghurt, pickled onion and pita bread 

Sri Lankan chicken and lemongrass curry with steamed rice and vegetable raita **GF**


Thai chicken larb with lime, basil, chilli and steamed rice


Crispy whiting fillets with fries, pickles and herb aioli

Grilled halloumi with **Gibson Grove** Manzanilla Olives, fennel seeds, lemon, basil and heirloom tomatoes **V GF** 

Southern-style fried chicken with buttermilk ranch, pickles and fries

Smoked **JBS Australia Riverina Angus** beef brisket with cabbage, kale and corn slaw with red radish and cider vinaigrette **GF** 

Crispy prawns with fries, pickles and **Seaweedery** Prawn oil aioli 

Slow braised Greek **White Pyrenees Lamb** shoulder with lemon and oregano, tomato, chips, tzatziki and pita bread 

Crispy calamari rings with fries, Westmont pickles, sour cream and chive aioli

Japanese Karaage fried chicken with fries, pickled cucumber and mayonnaise

Spelt casarecce with tomatoes, roasted eggplant, peas, capers, pangrattato and **Rio Vista Olives** Garlic Pressed olive oil **VE** 

Chickpea and spinach curry with steamed rice and coconut sambol **VE GF**

Kielty's Smoked Buffalo fried cauliflower with fries, celery and vegan mayonnaise **VE**











## LIVE STATIONS

*Additional charges may apply if under 200 people*

### POKE BOWL

**Tassal** Tasmanian salmon sashimi, crispy prawns or **Rice Culture** Red miso tofu with ponzu sauce, pickled ginger, shiso, edamame, cucumber, radish, broccoli, shredded nori, wasabi peas and seeds on house blend of short grain and brown rice  


### BAO BUNS

**Sunshine Meats** Smoked Duck Breast, **Garlicious Grown** Black Garlic, **Rio Vista Olives** Chilli Pressed olive oil bao buns with pickled cucumbers or **Rice Culture** Red miso eggplant bao buns    

### THE SMOKIN' GRILL

Smoked **JBS Australia Riverina Angus** beef brisket or pulled pork shoulder slider with pickles and smokin' barbeque sauce 

### SYDNEY ROYAL TOASTIE BAR

Pan fried **Brasserie Bread** sourdough toasties with a selection of Sydney Royal Charcuterie and Cheeses 


### MEXICAN SOFT TACO STATION

12 hour pulled pork shoulder or Mexican black bean and rice with guacamole, coriander, lime and a selection of hot sauces

### OYSTER BAR

Sydney Rock and Pacific oysters with citrus ponzu and chives

### YIROS STATION

Slow braised **White Pyrenees Lamb** Greek lamb shoulder or grilled halloumi with lemon and oregano, tomato, chips, tzatziki and pita bread 

### THE LANTERN

Steamed Chinese dumplings, shao mai and spring rolls with sriracha and plum sauce

### SPANISH PAELLA

*Please note this live station is only available in exhibition halls, pavilions or outdoors*

La Boqueria chorizo, chicken and calamari paella with saffron and smoked paprika



## COCKTAIL PACKAGES

*Cocktail Packages cater for all guests' needs and dietary requirements.*

*Please note these are set menus and items cannot be substituted.*

### COCKTAIL MENU ONE

Shoyu prawn nigiri with smoked seaweed, sesame and [Seaweedery](#) Prawn Oil aioli **GF** 

[Mick's Bakery](#) Double Black Angus Beef and Beer pie and smokin' barbeque sauce 

Macadamia and buckwheat tart with heirloom tomatoes, [Lirah](#) Vincotto and [Rio Vista Olives](#)


Lemon Pressed olive oil **VE GF**  

Mini lamb skewer, tomato kusundi, fried curry leaves and [Rio Vista Olives](#) Tumeric Pressed

olive oil **GF** 

[Meredith Dairy](#) Chevre and pumpkin arancini with [Garlicious Grown](#) Black Garlic and



Rosemary **V**  


[Andrews Meats](#) Tajima Wagyu Beef slider with cheddar, burger sauce and pickles 

Crispy Peking duck and bamboo spring rolls with blood plum and ginger sauce

### COCKTAIL MENU TWO



Shoyu prawn nigiri with smoked seaweed, sesame and [Seaweedery](#) Prawn oil aioli **GF** 

[Meredith Dairy](#) Cherve and pumpkin arancini with [Garlicious Grown](#) Black Garlic and Rosemary **V**  

Chicken, green papaya and mint rice paper rolls with [Rice Culture](#) Shiro Miso ginger sauce **GF** 


Mick's Bakery kangaroo, mountain pepperberry and red wine pie with spiced barbeque plum sauce

Macadamia and buckwheat tart with heirloom tomatoes, [Lirah](#) Vincotto and [Rio Vista](#)

[Olives](#) Lemon Pressed olive oil **VE GF**  

Smoked coffee-rubbed pulled pork slider, cider mustard, cheddar and pickles

Native myrtle and pepper beef skewer with mint and pickled eshallots **GF**

Seven-spiced [White Pyrenees Lamb](#) shoulder, carrot and cumin yoghurt, pickled onion and pita bread 

[Pure Gelato](#) cannoli 



## TWO COURSE DINNER

Choose either one entrée and one main, or one main and one dessert.

## THREE COURSE DINNER

Choose one entrée, one main and one dessert.

*Ingredients in some dishes may be substituted due to seasonal availability*

### MENU INCLUDES:

[Brasserie Bread](#) rolls 

[Rio Vista Olives](#) Signore Extra Virgin olive oil 

[Murray River](#) Pink Salt and [Fonterra](#) Western Star butter  

Australian native eucalyptus and lemon myrtle infused water


Freshly brewed coffee and a selection of Tea Tonic teas

[Mondo Nougat](#) Vanilla Crunchy Nougat 

### ADDITIONAL CHARGE PER PERSON FOR ALTERNATE COURSES

\*\* surcharge

## ENTRÉE

[Julianne's Kitchen](#) pressed chicken, speck and pistachio terrine, pickled fennel, olive and rosemary crisps with salsa verde 

[White Pyrenees Lamb](#) shoulder croquette with roasted cauliflower hummus, [Bekaa Dairy](#) Labneh and pickled shallots  


[Gold Coast Marine Aquaculture](#) tiger prawns with black rice and sesame soil, tosazu gel, mandarin and [Seaweedery](#) Prawn Oil emulsion **GF**  

[Sunshine Meats](#) Smoked duck breast, pickled carrot, blue lentil salad, orange gel and pumpkin seed oil **GF** 



[Vannella Cheese](#) Burrata, tomato, basil, [Rio Vista Olives](#) Manzanillo Extra Virgin olive oil and pangrattato **V** 


[Meredith Dairy](#) Ash chevre, textures of beetroot, [Garlicious Grown](#) Black Garlic, flaxseed and fennel cracker **V GF**  



Roasted pork belly with watermelon, coconut and mint salad with [Nicholson Fine Foods](#) Australian Native Davidson Plum and Tasmanian Pepperberry vinegar **GF** 

House smoked [Tassal](#) Tasmanian salmon, charred mandarin, pickled radish, buttermilk and [Rio Vista Olives](#) Mandarin Pressed olive oil **GF**  

## MAIN



[JBS Australia Riverina Angus](#) beef sirloin with potato, roasted tomato and [Garlicious Grown](#) Black Garlic **GF**  

Kurobuta Berkshire pork cutlet with pumpkin puree, cavolo nero, capers and [Lirah](#) Grand Reserve Sherry Vinegar jus **GF** 



Slow-roasted [White Pyrenees Lamb](#) rump with spiced carrot puree, charred broccolini, chickpeas and [Rio Vista Olives](#) Garlic Pressed olive oil **GF**  

Roasted free range chicken breast with potato puree, field mushrooms and [Lirah](#) Grand Reserve Cabernet Vinegar chimichurri **GF** 

\*\* [JBS Australia Riverina Angus](#) Beef fillet with parsnip, chard, cherry tomatoes, honey roasted carrots with coriander seed **GF** 






Free range chicken breast, [Bekaa Dairy](#) Labneh, charred broccolini, almond dukka, [Rio Vista Olives](#) Merchant Spiced olive oil **GF**  

Spelt casarecce with tomatoes, roasted eggplant, peas, capers, pangrattato and [Rio Vista Olives](#) Garlic Pressed olive oil **VE** 




[Tassal](#) Tasmanian salmon with tamarind eggplant, chickpeas, fried curry leaves and [Meredith Dairy](#) Sheep Yoghurt relish **GF**  

Pan fried Barramundi, charred leeks, black barley, green beans and romesco

## DESSERT

- [Meredith Dairy](#) Sheep Yoghurt pannacotta with [Rice Culture](#) Vintage Miso caramel and coconut sesame crunch  
- Raspberry bavaoies with meringues, almond crunch, strawberry gel and [Riverina Fresh](#) Cream 
- Warm raspberry chocolate fondant, chocolate pepita seed soil and vanilla cream
- Vanilla crèmeux with matcha candied walnuts, mandarin gel, shiso and white chocolate
- Wattleseed and dulce de leche cheesecake with coffee, hazelnut crunch and blackberry gel
- Burnt orange and chocolate tart with [Pure Gelato](#) Biscoff Gelato, almond and vincotto 
- Lemon tart with [Pure Gelato](#) Pavlova Gelato and walnut and cinnamon soil 

## DESSERT BOARDS TO SHARE

- Selection of petite desserts including tarts, cakes and macarons **V**
- Sydney Royal cheese board with fresh grapes, [Kurragong Kitchen](#) lavosh and Cuttaway Creek Rhubarb and Ginger jam **V**   

## SIDES TO SHARE

- Roasted new potatoes with fresh thyme and garlic
- Roasted potato puree with pecorino and sourdough crumbs
- Steamed seasonal greens with herb butter
- Green leaf salad with vincotto



## PREMIUM BEVERAGE PACKAGE

*A quality range of Australian beer, wine, soft drinks, juice and water*

### PRICE PER PERSON

- 1 hour
- 2 hours
- 3 hours
- 4 hours
- 5 hours

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### SPARKLING

Bimbadgen Hunter Cuvee NSW

### WHITE

Tyrrell's Moore's Creek Semillon Sauvignon Blanc NSW

### RED

Pocketwatch by Robert Oatley Pinot Noir VIC

### BEERS

Great Northern Super Crisp

**4 Pines** Pale Ale 

Great Northern Zero

### NON-ALCOHOLIC OPTIONS

Non-alcoholic wines and beers are available

### SOFT DRINKS

Coca Cola, Coke No Sugar, Sprite, Fanta

MOJO pressed juice – Orange, Tropical, Apple

Still and sparkling water



## PLATINUM BEVERAGE PACKAGE

*A premium range of Australian beer, wine, soft drinks, juice and water*

### PRICE PER PERSON

- 1 hour
- 2 hours
- 3 hours
- 4 hours
- 5 hours

### SPARKLING

Tyrrell's Chardonnay Pinot Noir Brut NV NSW

### WHITE

Tyrrell's Estate Grown Chardonnay NSW

[Wildflower](#) Pinot Grigio NSW 

### ROSÉ

Wildflower Rosé WA

### RED

Tyrrell's Hunter Valley Shiraz NSW

Wildflower Cabernet Sauvignon WA

### BEERS

Great Northern Super Crisp

[4 Pines](#) Pale Ale 

[4 Pines](#) Japanese Style Lager 

Great Northern Zero

### NON-ALCOHOLIC OPTIONS

Non-alcoholic wines and beers are available

### SOFT DRINKS

Coca Cola, Coke No Sugar, Sprite, Fanta

MOJO pressed juice – Orange, Tropical, Apple

Still and sparkling water



## SOFT DRINK AND JUICE PACKAGE

*Available with cocktail packages or plated dinners*

### PRICE PER PERSON

- 1 hour
- 2 hours
- 3 hours
- 4 hours
- 5 hours

Coca Cola, Coke No Sugar, Sprite, Fanta  
MOJO pressed juice – Orange, Tropical, Apple  
Still and sparkling water

## SPIRIT PACKAGE

*Available as an add-on to Premium or Platinum beverage packages*

### PRICE PER PERSON

- 1 hour
- 2 hours

Grainshaker Vodka  
Chivas Regal 12 YO Scotch Whisky  
Jim Beam White Label Bourbon  
Archie Rose Gin  
Bundaberg Original Rum  
Bacardi Superior Rum  
A full selection of mixers



## COCKTAILS

Add a welcome cocktail to your beverage package

Cocktail

### PINK GIN SPRITZ

Delicious and refreshing gin infused with summer berries, splash of prosecco and lemonade, served over ice

### APEROL SPRITZ

A sophisticated blend of bitter orange and sweet sparkling wine

### PASSIONFRUIT MOJITO

Tropical and sweet, combines the traditional flavors of lime and mint with passionfruit and soda

### WATERMELON LYCHEE ROSE BELLINI

Invigorating combination of lychee and sparkling wine with a drop of floral rose water

## NON-ALCOHOLIC COCKTAILS

Add a welcome cocktail to your beverage package

Cocktail

### MAI TAI

Iconic blend of tropical flavours blended with Lyre's Rum and a citrusy tang

### SPLICE UP YOUR LIFE

Bring some zest to your day with the traditional flavours of a margarita

### BLOOD ORANGE SPRITZ

A bittersweet refreshing drink, perfect for when the temperature starts to rise

### PINK LADY SOUR

A twist on the traditional sour, this blushing pink gin mocktail has just the right balance of fruitiness and sour tang





Allow us to individually tailor your beverage choice to best suit your event needs and the menu selection you have made.

Our selection will be from an extensive range of the latest wines and beers belonging to the impressive portfolios of Tyrrell's, Robert Oatley Wines and Carlton & United Breweries.

## BEVERAGE MENU

### SPARKLING

Cellarman's Selection Sparkling

Bimbadgen Hunter Cuvee NSW

Tyrrell's Chardonnay Pinot Noir Brut NV NSW

### WHITE

Cellarman's Selection White

Tyrrell's Moore's Creek Semillon Sauvignon Blanc NSW

[Wildflower](#) Pinot Grigio NSW 

[Robert Oatley](#) Signature Series Riesling 

Tyrrell's Estate Grown Chardonnay NSW

[Robert Oatley](#) Finisterre Chardonnay NSW 

[Tyrrell's](#) Stevens Semillon NSW 

[Tyrrell's](#) Vat 1 Semillon NSW 

### ROSÉ

Wildflower Rosé WA

Bulman Rosé SA

### RED

Cellarman's Selection Red

Bimbadgen Hunter Valley Shiraz Cabernet NSW

[Robert Oatley](#) Signature Series GSM 

[Robert Oatley](#) Signature Series Shiraz NSW 

Wildflower Cabernet Sauvignon WA

Tyrrell's Hunter Valley Shiraz NSW

Pocket Watch by Robert Oatley Pinot Noir NSW

### BEER, CIDER AND PRE-MIXED DRINKS

Great Northern Super Crisp

Great Northern Original

[4 Pines](#) Pale Ale 

[4 Pines](#) Ultra Low 

[4 Pines](#) Japanese Style Lager 

Balter XPA

Great Northern Zero

Brookvale Union Vodka Lemon Lime Bitters

Brookvale Union Vodka Peach Iced Tea

Brookvale Union Alcoholic Ginger Beer

Canadian Club Whisky & Dry

Jim Beam Bourbon & Cola

### SOFT DRINK, WATER & JUICE

Coca Cola, Coke No Sugar, Sprite, Fanta

Mount Franklin still water

Mount Franklin sparkling water

MOJO pressed juice – Orange, Tropical, Apple

Remedy Kombucha –

Mango passionfruit, Wild berry, Raspberry lemonade

Red Bull – Original, Sugar Free, Tropical

### NON-ALCOHOLIC OPTIONS

Non-alcoholic wines and beers are available

### TERMS AND CONDITIONS

- *All menu pricing is inclusive of GST*
- *All menu pricing is subject to change due to external factors*
- *We reserve the right to substitute products due to seasonal availability*
- *Sunday (10%) and public holiday (15%) surcharges apply*
- *Additional operational charges may apply depending on service*

*For all Food and Beverage Terms and Conditions, please refer to [Sydney Showground's Operational Costs 2024](#)*



## **SYDNEY SHOWGROUND**

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Royal Agricultural Society of NSW