



SYDNEY
Showground

Sydney Olympic Park

SYDNEY SHOWGROUND

MENU COMPENDIUM



HOME TO THE SYDNEY ROYAL FINE FOOD AWARDS, it should come as no surprise to hear that the Sydney Showground kitchens are stocked with only the finest fresh produce from around the country. Showcasing these hero ingredients is what we do best – our seasonal menus are a carefully curated culinary adventure that highlights the rich diversity of modern Australian dining.

Our in-house kitchen team has a focus on high-quality, locally sourced ingredients that reflect Sydney Showground's signature style: fresh and vibrant.

What makes Sydney Showground particularly unique is the close working partnerships we have forged with award-winning producers in regional Australia. With unrivalled access to the best Australian produce available, our seasonal menus are designed to impress even the most sophisticated palate.

Timing is crucial to the success of an event and our dedicated crew pride themselves on their professionalism and efficiency. From 1,800 seafood platters served in one hour at the Roche Chinese banquet, to an incredible 24,000 dishes served and cleared in two hours at the Amway Gala Dinners, we make every occasion a special one.

Select a seasonal menu for your next event and delight your guests with dishes that exude our signature fresh, lively flavours. To enhance the experience, ask a sales representative about wines that will best complement your menu selection, so these can be included in your beverage package.



Credentials



AFTER 8 YEARS AS EXECUTIVE CHEF AT SYDNEY SHOWGROUND and a regular judge at the annual Sydney Royal Wine, Dairy and Fine Food Shows, Tim Browne's food philosophy is the essence of what Sydney Showground stands for – fresh, local, seasonal. "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."

Renowned for his mastery of modern Australian cuisine, supporting innovative local producers is Tim's passion. "I love getting involved and learning as much as I can about our amazing local produce," he says.

While the ingredients for his dishes are locally sourced, Tim takes food inspiration from his travels around the globe, with a focus on Asia, particularly Japan, where he worked on the 1998 Winter Olympics.

As well as managing Sydney Showground kitchen operations for a diverse range of clients, Tim oversees the back-of-house of all restaurants, retail catering and functions at the Sydney Royal Easter Show. Such large events require incredible planning and precision – a kitchen brigade of 85 serve over 10,000 meals every day during the Easter Show. At the three-day V8 races at Sydney Olympic Park, Tim impressed 7,500 guests in the corporate suites with his tantalising dishes.

"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 panache," says Tim. "Showcasing incredible Australian produce in original ways is our passion, pride and joy."

CONFERENCES



Half-Day Conference Package

MENU OPTION

Working Lunch Menu
Hot Working Lunch Menus 1, 2 and 3

Lunch menu options are available without a conference package

ARRIVAL AND ALL DAY COFFEE

Freshly brewed coffee and a selection of teas

MORNING OR AFTERNOON TEA

Choose one item from the menu options below:

Selection of mini muffins and Danish pastries
Bacon and egg tart with tomato relish
Tomato, ricotta and basil tart with pesto V GF
Banana bread with whipped maple butter
Yoghurt with berries and Brookfarm GranOHlaah GF
Watermelon, strawberry and mint salad with rosewater syrup and yoghurt GF

LUNCH

Make your selection from the appropriate menus

Lunch beverage package includes still water and fruit juice

CONDITIONS: Additional labour charges may apply for orders under 50pax; surcharges may apply on Sundays and public holidays; extra charges may apply for alternate meal service and if coloured linen is required.

All Day Conference Package

MENU OPTION

Working Lunch Menu
Hot Working Lunch Menus 1, 2 and 3

Lunch menu options are available without a conference package

ARRIVAL AND ALL DAY COFFEE

Freshly brewed coffee and a selection of teas

MORNING TEA

Choose one item from the menu options below:

Selection of mini muffins and Danish pastries
Bacon and egg tart with tomato relish
Tomato, ricotta and basil tart with pesto V GF
Banana bread with whipped maple butter
Yoghurt with berries and Brookfarm GranOHlaah GF
Watermelon, strawberry and mint salad with rosewater syrup and yoghurt GF

LUNCH

Make your selection from the appropriate menus

Lunch beverage package includes still water and fruit juice

AFTERNOON TEA

Choose one item from the menu options below:

Selection of mini raspberry and chocolate, and mango and coconut tarts
Selection of lemon coconut, chocolate walnut and salted caramel slices
Apple and pecan tea cake with blackberry jam
Selection of passionfruit, raspberry and salted caramel melting moments
Selection of mini French profiteroles, lemon meringue tarts and opera slice

Working Lunch Menu

Choose your preferred items from all three sections

Section One

GOURMET SANDWICHES, WRAPS AND ROLLS

Choose two items from the menu options below:

- Rare roast beef, tomato relish, cheddar and rocket
- Rare roast beef, green tomato pickle, cheddar and lettuce
- Rare roast beef, onion jam, mushrooms and seeded mustard mayonnaise
- Corned beef, sauerkraut, Swiss cheese, cornichon and caper dressing
- Corned beef, mustard pickle, cheddar and lettuce
- Tandoori chicken, minted yoghurt, carrot, cucumber and spinach
- Grilled piri piri chicken breast, avocado, tomato, lettuce and lemon mayonnaise
- Roast chicken breast, chilli jam, carrot, cucumber and sprouts
- Chicken schnitzel, provolone, tomato relish and rocket
- Chargrilled Thai chicken breast, sweet chilli, mayonnaise, carrot and cucumber
- Roast turkey breast, Swiss cheese, spinach and cranberry
- Roast turkey breast, avocado, tomato and chipotle aioli
- Roast turkey breast, red pepper relish, chargrilled eggplant and rocket
- Double smoked ham, cheddar, tomato relish and rocket
- Double smoked ham, roast capsicum, tomato, spinach and garlic aioli
- Double smoked ham, cheddar, tomato and mustard pickle
- Double smoked ham, cheddar, lettuce, tomato and corn relish
- Double smoked ham, onion jam, mushroom and seeded mustard mayonnaise
- Smoked salmon with lettuce, cream cheese, dill, capers and Spanish onion
- Tuna, egg, olive tapenade, fresh tomato and sprouts
- Salami, hummus, semi-dried tomato, feta and rocket
- Roast lamb, olive tapenade, feta, spinach and roasted capsicums
- Roast lamb, pumpkin, roasted Spanish onion and garlic aioli

Section Two

VEGETARIAN SANDWICHES, WRAPS AND ROLLS

Choose one item from the menu options below:

- Roasted pumpkin, semi-dried tomato, feta, baby spinach and seeded mustard mayonnaise
- Egg, cucumber, iceberg lettuce, caper and dill mayonnaise
- Cheddar, carrot, sprouts, iceberg lettuce, fresh tomato and mayonnaise
- Falafel, tabouli, hummus and minted yoghurt
- Chargrilled eggplant, rocket, feta, roasted red peppers and basil pesto
- Chargrilled zucchini, spinach, lemon baked ricotta and semi-dried tomato pesto
- Brie, cranberry, cucumber and spinach
- Field mushrooms, onion jam, parmesan and garlic aioli

Section Three: Enhancements

Choose one item from the menu options below:

- Baby cos, radicchio and radish salad with crispy walnuts and buttermilk dressing
- Cumin-spiced carrot salad with chickpeas, currants, spinach and tahini yoghurt
- Roasted zucchini, rocket and mint salad with currants, feta and lemon dressing
- Casarecce pasta salad with basil pesto, cherry tomatoes and parmesan
- Roasted pumpkin, sweet potato, soya bean and sprout salad with soy dressing
- Wild rocket and pickled pear salad with blue cheese and hazelnuts
- Baby beetroot, radicchio salad, roasted pine nuts, parmesan and balsamic
- Baby beetroot and rocket salad with crispy walnuts and feta
- Balsamic-marinated beetroot with feta, lentil, kale and mint
- New potato and green pea salad with red radish, bacon and toasted sourdough
- Potato salad with roasted chorizo, peas, parsley, tomato and saffron vinaigrette
- Wild rocket, crispy pancetta and semi-dried tomato salad with balsamic dressing

OR

- Seasonal fruit platter
- Orange, date and mint salad with vanilla ricotta and pistachios
- Watermelon, strawberry and mint salad with rosewater syrup and yoghurt
- Yoghurt with berries and Brookfarm GranOHlaah
- Roasted vegetable and ricotta frittata with basil pesto
- Bacon and potato frittata with garlic aioli
- Australian cheese board with fresh grapes, dried fruit, lavosh and water crackers

Hot Working Lunch Menu One

Brasserie Bread rolls with butter

HOT SELECTION

Casarecce with braised osso buco, tomato and gremolata
Chickpea and vegetable curry with steamed basmati rice and minted yoghurt V GF

SALAD

Roasted zucchini, rocket and mint salad with currants, feta and lemon dressing V GF
Baby cos, radicchio and radish salad with crispy walnuts and buttermilk dressing V GF

Still mineral water
Fruit juice
Freshly brewed coffee and a selection of teas

Hot Working Lunch Menu Two

Brasserie Bread rolls with butter

HOT SELECTION

Roasted pumpkin agnolotti with spinach, peas and shaved parmesan V
Butter chicken with pappadums, minted yoghurt and steamed basmati rice

SALAD

Balsamic-marinated beetroot salad with feta, lentil, kale and mint V GF
Wild rocket and pickled pear salad with blue cheese and hazelnuts V GF

Still mineral water
Fruit juice
Freshly brewed coffee and a selection of teas

Hot Working Lunch Menu Three

Brasserie Bread rolls with butter

HOT SELECTION

Mushroom and ricotta agnolotti with tomato, chilli, capers and shaved parmesan V
Sri Lankan chicken and lemongrass curry with coriander and steamed basmati rice

SALAD

Wild rocket, crispy pancetta and semi-dried tomato salad with balsamic dressing GF
Cumin-spiced carrot salad with chickpeas, currants, spinach and tahini yoghurt V GF

Still mineral water
Fruit juice
Freshly brewed coffee and a selection of teas



