

Menu Compendium 2010



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Breakfast – Stand Up

Prices based on a minimum of 50 guests

Breakfast Menu One

Assortment of medium fruit muffins (1 per person)
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Breakfast Menu Two

Mini semi dried tomato and Swiss cheese croissants (V)
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Breakfast Menu Three

Warm smoked ham tortillas, cheddar and tomato relish
Potato and parsley fritters with hollandaise
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Breakfast Menu Four

Smoked salmon, dill and cream cheese bagels
Potato and cheese Spanish omelette served with tomato jam (V) (GF)
Banana bread with whipped maple butter
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Breakfast Menu Five

Bacon and egg tart
Pork chipolatas with smoky BBQ sauce
Mushroom, fetta and basil toasted Turkish (V)
Assortment of Danish pastries
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Breakfast - Sit Down

Your choice of individually plated service or buffet style

Continental Breakfast

Seasonal fresh fruit platter served with honey yoghurt
Platter of miniature croissants, muffins, Danish pastries and friands (2 per person)
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Full Breakfast Menu One

Golden hash browns served with sautéed mushrooms and roasted tomato
Pork chipolatas with crispy bacon and free range scrambled eggs
Assortment of muffins and Danish pastries
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Full Breakfast Menu Two

Free range scrambled eggs with pork chipolatas, bacon, roasted tomatoes, mushrooms and sweet corn fritters
Rye, wholegrain and white rolls with butter
Sliced seasonal fruit
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Box Breakfast Menu One

Gold medal mango yoghurt with toasted muesli
Swiss cheese and tomato croissant (V)
Bacon and egg tart
Blueberry muffin
Freshly squeezed orange juice

Coffee Breaks

Traditional Coffee Breaks

Freshly brewed coffee and a selection of teas and herbal infusions

with Luken and May biscuits (2 per serve)

with muffins and Danish pastries (1.5 per serve)

with fruit friands (1 per serve)

Continuous freshly brewed coffee & a selection of teas and herbal infusions (8 hrs)

Espresso coffee machine (Maximum 25 guests) (8hrs)

Urns

Includes disposable cups, milk, sugars and stirrers

100 cup water urn - instant coffee and a selection of teas and herbal infusions

100 cup brewed coffee and water urn with a selection of teas & herbal infusions

Coffee Break Enhancements

Chocolate, lemon and traditional shortbreads wrapped in individual packets

Premium biscuits, buttery vanilla bean, chocolate chip and passionfruit star (1.5per)

Assortment of muffins (1½ per serve)

Assorted fruit friands

Italian cannoli (chocolate, vanilla, pistachio)

Apple slice

Carrot & walnut cake

Chocolate mud cake

Orange & poppy seed cake

Banana bread with whipped maple butter

Freshly baked scones served with strawberry jam and cream

Dark chocolate and pecan brownies

White chocolate & macadamia brownies

Muesli bar

Yoghurt muesli pots

Seasonal fruit tarts

Chunky watermelon, crème fraiche and mint (GF)

Whole pieces of fresh fruit

Seasonal fruit platter (minimum serve of 10 pax)

Sandwiches, Wraps & Rolls

Fillings include selection from:

Brie, cranberry and cress (V)
Char-grilled vegetables with fetta and pesto (V)
Egg, lettuce and mayonnaise (V)
Ham, cheese and tomato
Rare beef, mustard pickle and salad
Chicken Caesar
Smoked salmon, cream cheese and cucumber
Tuna, avocado and snow pea sprouts
Turkey, cranberry and baby spinach

Sandwiches

1 x Sandwich
1.5 x Sandwiches
2 x Sandwiches

Wraps or Rolls

1 x Wrap or roll
1.5 x Wraps or roll
2 x Wraps or roll
(Gluten Free wraps are available on request)

Savoury Items

Minimum of 30 guests

Bacon and egg rolls
Pork sausage on a roll with caramelized onions
Steak sandwich with caramelized onions
Bacon and egg tart
Semi dried tomato and fetta savoury muffins
Mushroom and spinach pasties (V)
Swiss cheese and semi dried tomato croissant (V)
Smoked salmon, cucumber and cream cheese bagel
Australian cheese plate served with an accompaniment of dried fruit & biscuits

Individual wrapped

Japanese rice crackers
Potato crisps
Fruit and nut bars
Mixed lollies
Mixed nuts

All Day Conference Packages

Conference Package

Arrival Coffee

Freshly brewed coffee, selection of tea and herbal infusions

Morning Tea

Your choice from one of the following:

Assortment of muffins and Danish pastries (**1 per person**)

Premium biscuits, buttery vanilla bean, chocolate chip and passionfruit star

Banana bread with whipped maple butter

Individual Fruit pots with yoghurt and honey (GF)

Freshly brewed coffee, selection of tea and herbal infusions

Your choice from one of the Conference Luncheon selections below:

Drinks Package

Still mineral water

350ml fruit juices

Freshly brewed coffee

Selection of teas and herbal infusions

Afternoon Tea

Your choice from one of the following:

Lemon curd tarts

Dark chocolate and pecan brownies

Premium biscuits, buttery vanilla bean, chocolate chip and passionfruit star

Assortment of cakes - Chocolate mud, carrot cake and coconut jam slices

Freshly brewed coffee, selection of tea and herbal infusions

Conference Luncheon 1

Smoked bacon, tomato, lettuce and mayonnaise tortilla

Roast chicken, avocado, cress on wholemeal bread

Grilled eggplant, semidried tomato with herbed goats cheese on ciabatta (V)

Wild rocket, roasted pumpkin and sprout salad with crumbled fetta (V) (GF)

Conference Luncheon 2

BBQ beef and vegetable rice paper roll with hoi sin

Tandoori lamb rump mini bagel with English spinach and spiced yoghurt

Roasted vegetables and crumbled fetta tortilla with pesto (V)

Smoked salmon Caesar salad

Conference Luncheon 3

Roast pumpkin and corn frittatas with basil and chilli (V) (GF)

Rare roast beef with mustard pickle and rocket on Turkish bread

Semi dried tomato, mushroom and artichoke tortilla with pesto (V)

Wild rocket, tomato and pancetta salad with balsamic

Other Lunch Options

Should a more substantial luncheon be required, the Conference Package Luncheons can be replaced with the following Menu Compendium Options:

Menu Option
Working Lunch Menus 1 & 2
Working Lunch Menus 3 to 6
Hot Working Lunch Menus 1 to 3
Plated Lunch (2 course)
Buffet Lunch/Dinner (min 30 guests)
BBQ Menu (min 30 guests)
Gourmet BBQ Menus 1 to 3 (min 30 guests)
Gourmet BBQ Menu 4 (min 30 guests)

Working Lunch Menus

Each menu provides one serve of each type of sandwich per person

Working Lunch Menu One

Smoked salmon in flour tortilla with rocket, cream cheese and Spanish onion
Tandoori chicken with spinach and mint yoghurt on Turkish
Roasted vegetables and crumbled fetta with pesto on focaccia (V)

Australian cheese platter accompanied with grapes and water crackers

Still mineral water
350ml fruit juices
Freshly brewed coffee
Selection of teas and herbal infusions

Working Lunch Menu Two

Roast pumpkin, semi dried tomato tortilla with baby spinach and seeded mustard (V)
Tandoori lamb, cucumber and coriander raita on a baguette
Rare roast beef with ratatouille relish and provolone on ciabatta

Vintage cheddar cheese platter with dried fruits and Lavosh

Still mineral water
350ml fruit juices
Freshly brewed coffee
Selection of teas and herbal infusions

Working Lunch Menu Three

Double smoked ham with cheddar and tomato in a rye baguette
Roast pumpkin, semi dried tomato tortilla with baby spinach and seeded mustard mayonnaise (V)
Turkey, brie and cranberry on Turkish

Seasonal fruit salad pots with yoghurt and honey

Still mineral water
350ml fruit juices
Freshly brewed coffee
Selection of teas and herbal infusions

Working Lunch Menu Four

Tandoori chicken on Turkish bread with minted yoghurt
Roasted vegetables and crumbled fetta tortilla with pesto (V)
Rare roast beef, carrot, rocket and horseradish aioli on a rye baguette

Yoghurt pots with mixed berries and toasted muesli

Still mineral water
350ml fruit juices
Freshly brewed coffee
Selection of teas and herbal infusions

Working Lunch Menu Five

Char grilled vegetables with hummus and rocket on Turkish bread (V)
Chicken Caesar wrap with shaved parmesan
Ham, cheese and tomato mini croissant

Chunky watermelon, crème fraiche and mint (GF)

Still mineral water
350ml fruit juices
Freshly brewed coffee
Selection of teas and herbal infusions

Working Lunch Menu Six

Smoked salmon, cream cheese and avocado tortilla
Grilled eggplant, semidried tomato with herbed goats cheese on ciabatta (V)
Peppered chicken breast with mushroom and provolone cheese baguette

Banana bread with whipped maple butter

Still mineral water
350ml fruit juices
Freshly brewed coffee
Selection of teas and herbal infusions

Hot Working Lunch Menus

Hot Working Lunch Menu One

Rye, wholegrain and white rolls with butter

Hot Selection

Potato gnocchi with tomato and fresh basil leaves (V)

Sri Lankan beef and potato curry with steamed jasmine rice

Salads

White bean and herb salad with crisp pancetta (GF)

Wild rocket, roasted pumpkin and sprout salad with crumble fetta (V) (GF)

Still mineral water

350ml fruit juices

Freshly brewed coffee

Selection of teas and herbal infusions

Hot Working Lunch Menu Two

Freshly baked bread rolls and butter

Hot Selection

Penne pasta with mushroom cream sauce and wilted spinach (V)

Butter chicken with pappadums, mint yoghurt and steamed basmati rice

Salads

Caesar salad with crispy bacon

Sweet potato and cous cous salad with orange blossom vinaigrette (V) (GF)

Still mineral water

350ml fruit juices

Freshly brewed coffee

Selection of teas and herbal infusions

Hot Working Lunch Menu Three

Rye, wholegrain and white rolls with butter

Hot Selection

Spinach and ricotta cannelloni with shaved parmesan (V)

Moroccan lamb tagine with preserved lemon and toasted almond cous cous

Salads

Wild rocket and crispy pancetta salad with shaved parmesan (GF)

Baby beetroot, green beans and spinach with mustard vinaigrette (V) (GF)

Still mineral water

350ml fruit juices

Freshly brewed coffee

Selection of teas and herbal infusions

Working Lunch Enhancements

Cold Items

Mixed nori and sushi served with wasabi, ginger and soy sauce (GF)

BBQ pork rolls with cucumber, spring onion and hoi sin sauce

Roast mushroom, kumara frittata with Swiss cheese (V) (GF)

Salads served in a noodle box:

Greek salad with olives and fetta (V) (GF)

Roasted pumpkin, spinach, semi dried tomato and pumpkin seeds (V) (GF)

Smoked salmon Caesar

Penne pasta with ricotta, lemon, cherry tomato and basil leaves

Hot Items

Feta and spinach pastizzi (V)

Gourmet beef sausages on sesame bread with mustard pickle

Butter chicken pots with jasmine rice and naan bread

Fish and chips - served in a noodle box

Mini potato top pie with mushy peas

Tempura chicken strips served with wasabi mayonnaise

Potato gnocchi with sautéed field mushrooms in a cream sauce (V)

Salt and pepper squid with coriander and lemon mayonnaise

See buffet menus for additional options

Boxed Luncheon

Minimum of 100 Guests

Plastic cutlery, salt, pepper and serviette provided with each lunch box

Boxed Luncheon Menu One

Mixed nuts and crackers

Baguette of smoked ham with Swiss cheese, roasted tomato and mizuna

Piece of seasonal fruit

Water 600ml

Boxed Luncheon Menu Two

Avocado and vegetable rice paper rolls (V) (GF)

Steamed breast of chicken on gado gado salad (GF)

Piece of seasonal fruit

Water 600ml

Boxed Luncheon Menu Three

Tomato, basil and goats cheese tart

Tasmanian smoked salmon with potato salad and lime mayonnaise

Piece of seasonal fruit

350ml fruit juice

Boxed Luncheon Menu Four

Bacon and egg tart

Flour tortilla with prawns, baby cos lettuce and cocktail sauce

Dark chocolate and pecan brownies

350ml fruit juice

Boxed Luncheon Menu Five

Smoked ham, Swiss cheese and mustard pickle bagel
Char grilled tuna on a Nicoise salad
White chocolate & macadamia brownies
Vintage cheddar cheese, dried fruits and crackers
350ml fruit juice

Boxed Luncheon Menu Six

Mini frittata of potato, zucchini and rocket (V) (GF)
Tandoori chicken on Turkish bread with minted yoghurt
Fruit and nut bar
Vintage cheddar cheese, dried fruits and crackers
350ml fruit juice

Luncheon Plated

Minimum of 50 Guests

2 Course Luncheon

Entrée and Main OR Main and Dessert

(Please make one selection from each course)

Rye, wholegrain and white rolls with butter

ENTRÉE

Smoked salmon, pickled fennel, sourdough and lime crème fraîche

Air dried wagyu beef, green olive tapenade, rocket and shaved parmesan

Salad of Baby Beets, candied walnuts, watercress and Yarra Valley feta

MAIN

Grilled sirloin beef with potato gratin, green beans, caramelised eschalots and thyme jus (GF)

Peppered Atlantic salmon, soba noodles & Asian greens with a shiitake mushroom broth

Grilled chicken breast with kipfler potatoes and bocconcini salad with a tomato dressing (GF)

DESSERT

Cloth wrapped vintage cheddar cheese with black grapes and lavosh

Passionfruit brûlée tart with strawberry and mint salsa

Freshly brewed coffee

Selection of teas and herbal infusions

Handcrafted chocolates

Buffet Lunch / Dinner

Minimum of 30 Guests

Buffet Menu One

Rye, wholegrain and white rolls with butter

Cold Buffet

Braised leek and parmesan tart with fresh thyme (V)

Char grilled squid salad with Thai herbs and crisp eschalots (GF)

Grilled chicken breast on sumac spiced tomato salad (GF)

Hot Selection

Potato gnocchi with tomato and fresh basil leaves (V)

Seared lamb loin with rosemary roasted potatoes and shiraz jus (GF)

Salads

White bean and herb salad with crisp pancetta (GF)

Green leaf salad with mustard vinaigrette (V) (GF)

Desserts

Petite desserts

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions

Buffet Menu Two

Rye, wholegrain and white rolls with butter

Cold Buffet

Roast pumpkin and corn frittata with basil and chilli (V) (GF)

Hot smoked trout and roasted fennel salad with lemon & chervil vinaigrette (GF)

Szechuan peppered fillet of beef with cucumber salad, soy and sherry dressing (GF)

Hot Selection

Ginger and star anise poached chicken, Asian greens with steamed jasmine rice

Medal winning penne pasta with a creamy forest mushroom sauce and wilted spinach (V)

Salads

Caesar salad with crispy bacon

Baby beetroot, beans and spinach with mustard vinaigrette (V) (GF)

Desserts

Petite desserts

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions

Buffet Menu Three

Rye, wholegrain and white rolls with butter

Cold

Cumin spiced lentils with sautéed prawns and mint yoghurt dressing (V) (GF)

Slow baked orange and clove glazed leg of ham (GF)

Pumpkin and gorgonzola tart with fresh sage (V)

Hot

Grilled chicken breast with chat potatoes, bocconcini with a tomato and shallot dressing (GF)

Ocean trout fillet with roasted parsnips and salsa verde (GF)

Salads

Char grilled asparagus with shaved parmesan and balsamic (V) (GF)

Green leaf salad with mustard vinaigrette (V) (GF)

Desserts

Seasonal fruit platter

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions

Barbecue Menu

Minimum of 30 Guests

Individual Items from the BBQ

Bacon and egg rolls

Pork sausage on a roll with caramelized onions

Steak sandwich with caramelized onions

(All served with condiments)

BBQ Menu

Rye, wholegrain and white rolls with butter

Pork sausage with caramelised onions

Scotch fillet 120 gm minute steak with mustard & rosemary

Baked jacket potato, sour cream and chives (V) (GF)

Leaf salad with tomato, cucumber and Spanish onion (V) (GF)

Gourmet BBQ Menu One

Rye, wholegrain and white rolls with butter

Pork and fennel sausages with braised red cabbage and baked apples

Rump steak with a trio of peppercorns

Penne pasta salad with tomato, fetta and basil (V) (GF)

Mesclun leaf salad with mustard vinaigrette (V) (GF)

Gourmet BBQ Menu Two

Rye, wholegrain and white rolls with butter

Marinated chicken thigh fillet with sumac and cardamom

Rump steak with a field mushroom sauce

Baked jacket potato, sour cream and chives (V) (GF)

Wild rocket and parmesan salad with balsamic (V) (GF)

Gourmet BBQ Menu Three

Rye, wholegrain and white rolls with butter

Lamb and rosemary sausages with red capsicum and eggplant caponata

Rump steak with a thyme jus

Roasted chat potatoes with roasted garlic and rosemary (V) (GF)

Coleslaw with lemon mayonnaise (V) (GF)

Gourmet BBQ Menu Four

Rye, wholegrain and white rolls with butter

Beef scotch fillet steak marinated in rosemary, red wine and garlic

Marinated chicken thigh fillet with sumac and cardamom (GF)

Medal winning Moroccan lamb sausages with sautéed potato, coriander and chilli (GF)

Spiced pumpkin and chickpea fritters with beetroot hummus (V)

Caesar salad with crispy bacon

Green leaf salad with mustard vinaigrette (V) (GF)

Australian cloth wrapped farmhouse cheddar cheese and black grapes,
sweet pickle and crackers

Buffet or BBQ Enhancements

These items can be added to your buffet or BBQ menus

Vegetarian

Spiced pumpkin and chickpea fritters with beetroot hummus (V)

Fire roasted capsicum, spinach and feta tart (V)

Provencal vegetable tart with black olives (V)

Sautéed potato gnocchi with basil pesto cream sauce (V)

Seafood

Atlantic salmon fillet with a celeriac remoulade (GF)

Steamed barramundi with a seared ginger and shallot dressing (GF)

Sautéed black mussels with shaved fennel and white wine (GF)

Grilled swordfish with wilted endive and a caper butter (GF)

Meat

German bratwurst with braised red cabbage and baked apples

Seared lamb loin with red capsicum and eggplant caponata (GF)

Medal winning Moroccan lamb sausages with sautéed potato, coriander and chilli

Slow roasted beef sirloin with a forest mushroom jus (GF)

Salads

Wild rocket and pear salad with blue cheese (V) (GF)

Baby beetroot and watercress salad with crispy walnuts and feta (V) (GF)

Sweet potato and cous cous salad with orange blossom vinaigrette (V) (GF)

Steamed broccolini salad with shaved parmesan and spicy lemon vinaigrette (V) (GF)

Desserts

Passionfruit brûlée tart with raspberry compote

Steamed banana pudding with Malibu caramel sauce

Pavlova with cream and fresh fruit

Chocolate ganache tart with rich cream

Apple crumble with cinnamon custard

Fresh fruit salad

Carvery

(please select one item)

Roasted lamb leg with rosemary and garlic (GF)

Roasted beef rib eye with shiraz jus (GF)

Slow baked orange and clove glazed leg of ham (GF)

Salt roasted pork loin (GF)

Roast breast of turkey with cranberries (GF)

Seafood

Available at market prices and sold by the kilo

Cocktail Menu

Minimum of 50 Guests

Suggested quantities per person:

- Pre Dinner Drinks (½ hour) - 2 to 3 pieces
- Cocktail Party (1 hour) - 6 pieces
- Cocktail Party (2 hour) - 8 to 10 pieces
- Cocktail Party (3 hour) - 10 to 12 pieces
- Cocktail Party (4 hour) – Includes substantial items

Mezze and dip platters

Za'atar spiced flat breads with baba ganoush and hummus (V)

Beetroot relish with toasted Turkish bread (V)

Vegetable crudités with avocado dip (V) (GF)

Canapés

Cold

Chinese BBQ pork and cucumber roll with hoi sin

Roasted rare beef in mini dampers with tomato relish

Avocado and straw vegetable rice paper wraps with ponzu (V) (GF)

Semi dried tomato and feta tarts (V)

Selection of sushi accompanied with pickled ginger and soy

Shaved Indian lamb loin on Turkish bread with mango chutney

Tempura prawn nori rolls with soy

Goats curd and beetroot relish tart with baby cress (V)

Hot

Baked leek and blue cheese tartlet (V)

Tandoori chicken skewers with mint yoghurt (GF)

Crispy prawn wrapped in wonton with black vinegar

Malaysian chicken skewers with satay sauce (GF)

Sun dried tomato and parmesan arancini with pesto aioli (V)

Tempura chicken strips with wasabi mayonnaise

Spiced pumpkin fritters with beetroot relish (V)

Mini cheese burgers with tomato chutney

Thai fish cakes with a cucumber relish

Hot and spicy chicken wings with ranch dressing

Crispy curry puffs with sweet chilli (V)

Mini lamb and rosemary pies

Spinach and mushroom Cornish pasty (V)

Deluxe Canapés

Cold

Sydney rock Oysters with kaffir lime & tomato shot (GF)
Scallop ceviche with grapefruit and coconut salad (GF)
Peking BBQ duck rolls with cucumber, spring onion and hoi sin sauce
Smoked trout, poached quail egg tart, with saffron emulsion
Hazelnut dukkah crusted lamb loin on parmesan shortbread with tahini yoghurt
Sweet corn pikelet, poached prawns and vanilla crème fraiche
Szechwan beef carpaccio with potato crisps and cherry vinaigrette
Salmon tartare on toasted walnut loaf
Prawn and avocado rice paper roll with ponzu (GF)
Seared beef fillet, truffle aioli and thyme shortbread

Hot

Tempura Atlantic salmon with shiso leaf and ponzu dressing
Caramelized pork belly on a Thai pineapple and mint salad (GF)
Japanese soy and ginger fried chicken tenderloins with garlic aioli
Mini spiced lamb on Turkish with tahini yoghurt
Sautéed prawns in chermoula with lime (GF)
Potato top mini beef and red wine pies with mushy peas
Grilled lamb skewers with oregano and cucumber tzatziki (GF)
Tempura prawns with chilli and coriander dipping sauce
Mini Thai chicken burgers with coriander and chilli jam
Steamed prawn and ginger dumpling with soy & sesame dressing
Parmesan crusted grilled artichokes with red pepper sauce (V)

Sweet

Mini strawberry and vanilla cream tarts
Petite pure gelato cones
Chocolate and pecan brownies
Raspberry, chocolate and lemon macaroons
Assorted petite desserts
Seasonal fruit skewers and honey yoghurt (GF)
Poached apple and almond tarts
Passionfruit brûlée tarts
Mini raspberry and blackberry tarts
Assorted handcrafted chocolates

Substantial Items

Cold

Spicy Thai beef noodle salad with crispy eschalots

Grilled tuna on a nicoise salad with lemon vinaigrette (GF)

Poached chicken on steamed greens with a chervil and mustard vinaigrette (GF)

Traditional prawn cocktail with crisp iceberg lettuce (GF)

Smoked chicken Caesar with crisp bacon

Hot

Salt & pepper squid with crispy noodles and lemon aioli

Forest mushroom and thyme gnocchi with shaved parmesan (V)

Spicy Italian sausage, penne pasta, tomato and basil

Crumbed whiting and chips with tartare sauce

Butter chicken on steamed Basmati rice with toasted roti bread (served in pots)

Chickpea curry on steamed Basmati rice with toasted roti bread (served in pots) (V)

All substantial items are served in 8 oz noodle boxes

Basic Cocktail Menu Packages

Cocktail Menu One

Vegetable spring rolls (3 per person) (V)
Pork wontons (3 per person)
Curried samosas (3 per person) (V)
Cocktail sausage rolls (2 per person)
Mini beef pies (2 per person)
Mini quiche (1 per person)
Chicken meatballs (3 per person)

Cocktail Menu Two

Cocktail Sausage rolls (2 per person)
Mini beef pies (1 per person)
Pizza with pesto and tomato (1 per person) (V)
Spicy Chicken wings with ranch dressing (2 per person)
Jalapeno pepper and cheese bites with Mexican salsa (1 per person)
Black bean and vegetable spring rolls with sweet chilli sauce (2 per person) (V)
Pork wontons (1 per person)
Curried vegetable samosas (2 per person) (V)

Cocktail Menu Three

Za'atar spiced flat breads with baba ganoush and hummus (V)
Prawn and avocado rice paper roll with ponzu (GF) (1 per person)
Pizza with pesto and tomato (1 per person) (V)
Tempura Chicken tenderloin with wasabi mayonnaise (1 per person)
Mini Lamb and rosemary pie (1 per person)
Mini pork, fennel and chilli sausage rolls (2 per person)

Cocktail Menu Four

Avocado and straw vegetable rice paper wraps with ponzu (V) (GF) (1 per person)
Tempura prawns with chilli and coriander dipping sauce (2 per person)
Malaysian chicken skewers with satay sauce (GF) (1 per person)
Baked leek and blue cheese tartlet (V) (1 per person)
Sun dried tomato and parmesan arancini with pesto aioli (V)
Mini chicken, brie and cranberry pie (1 per person)
Passionfruit brûlée tarts (1 per person)

Fete Stall Menu

Fete Stall Menu

Minimum of 100 Guests

Prices include signage, stall hire and staff

Choose four themed fete stalls and two items per stall for a total of eight food items per person

American

BBQ hickory smoked pork spare ribs

Hot dogs with mustard

Corn on the cob with chilli butter (V) (GF)

Mini cheese burgers on sesame seed buns with tomato ketchup

Asian

Selection of sushi served with pickled ginger, wasabi and soy

Peking BBQ duck rolls with hoi sin sauce

Spicy Thai vegetable noodle salad with crispy eschalots (V)

Malaysian chicken skewers and steamed jasmine rice with satay sauce (GF)

Australian

Chicken pistachio sausages on crusty bread with onion jam

BBQ beef steak in good Aussie damper

Spring lamb and rosemary pies

Beetroot and walnut tart with Australian fetta (V)

Korean

BBQ spiced chicken skewers with chilli dipping sauce (GF)

Kimchi fried rice with BBQ pork belly (GF)

Steamed eggplant and shallot salad with crispy fried tofu (V) (GF)

Crispy fried shitake mushroom stuffed with spiced beef

Bush Tucker

Caesar salad of prawns with herbed croutons and a lemon myrtle mayonnaise

Macadamia nut crusted chicken skewers with bush tomato chutney

Kangaroo burger on damper with a beetroot relish

Butternut pumpkin risotto balls with sour cream & mint (V)

English

Steak and kidney pies with HP sauce
Cumberland sausage with mashed potato and onion gravy
Whiting fillets & chips with tartare sauce (V)
Mushroom and spinach Cornish pasties

Greek

Lamb skewers with garlic & oregano served with tzatziki (GF)
Spinach fetta and filo pasty (V)
Mini eggplant moussaka (GF)
BBQ baby octopus salad with Kalamata olives (GF)

Indian

Butter chicken on basmati rice, mint yoghurt with toasted roti bread
Chickpea curry on basmati rice, mint yoghurt with toasted roti bread (V)
Vegetable samosa with sweet mango chutney (V)
Spiced tomato and cucumber salad with toasted cashews (V) (GF)

Italian

Penne with meatballs and shaved parmesan
Mini pizza with tomato and pesto
Sun dried tomato arancini with roasted garlic aioli (V)
Cherry tomato and bocconcini salad with fresh basil and balsamic dressing

Mexican

Chilli con carne with corn chips with guacamole, sour cream
Chilli sin carne with corn chips with guacamole, sour cream (V)
Burritos with chicken strips, shredded cheese and refried beans
BBQ chorizo and prawn skewer

Oh So Sweet

Strawberry and vanilla cream tarts
White chocolate and macadamia brownies
Seasonal fruit skewers with honey yoghurt (GF)
Petite gelato cones

Family Fun Day Packages

Maximum 2 hr food service period

BBQ Menu

Minimum of 200 Guests

Freshly baked bread rolls
Beef sausage with caramelised onions
Scotch fillet 120 gm steak with mustard & rosemary
Baked jacket potato, sour cream and chives (V) (GF)

Choose two salads from the following

Leaf salad with tomato, cucumber and Spanish onion (V) (GF)
Coleslaw (V)
Potato salad
Pasta salad with mayonnaise
Mixed bean salad

BBQ Enhancements

These items can be added to your BBQ menus

Chicken sausages
100gm Chicken Kebabs
100gm lamb Kebabs
Vegetarian lasagne

These items can be added for children's options

Hot dogs
Hot chips
Chicken nuggets
Crumbed whiting fillet

Children's Fete Stall Menu

Minimum of 100 Guests

Prices include signage, stall hire and staff

Choose three items per person

Party pies and sausage rolls

Hot dogs

Hot chips

Chicken nuggets

Crumbed whiting fillet

Chicken sausages

100gm Chicken Kebabs

Vegetarian lasagne

Fruit skewer rockets

Ice cream tubs

Frog in jelly

Chocolate mud cake

Traditional Carnival Menu

Minimum of 200 Guests

Choose 4 items for 200 to 400 guests and 6 items for 400 or more guests.

Beef Hamburgers

Hot Chips

Dagwood Dogs

Corn on the cob with butter and seasoning

Fairy Floss

Ice Cream – Soft Serve

Hotdogs

Assorted gourmet sandwiches

Carnival Enhancements

These items can be added to your menus

Nacho's with chilli con carne with cheese sauce and sour cream

Tempura fish and chips

Dinner Menu

2 Course Dinner, Entrée and Main OR Main and Dessert

3 Course Dinner, Entrée, Main and Dessert

Alternate Drop \$5.50 per person

Menu includes:

Rye, wholegrain and white rolls with butter

Freshly brewed coffee

Selection of teas and herbal infusions

Handcrafted chocolates

Entree

Seafood

Snowy mountains hot smoked trout, sweet corn risotto with crustacean oil (GF)

Smoked salmon, pickled fennel salad, salmon roe and lime crème fraiche (GF)

Blue swimmer crab and poached chicken salad with Thai herbs (GF)

Salmon gravlax with beetroot jelly, green peas and sherry vinaigrette (GF)

Coriander prawns with a spiced lentil salad and tahini yoghurt (GF)

Smoked salmon with celeriac remoulade and rosemary grissini (GF)****

Sydney rock Oyster (6) with red wine & walnut vinaigrette

Coriander cured kingfish with daikon, shiso, seared ginger and shallot dressing

Meat

Caramelized pork belly on a Thai pineapple and mint salad (GF)

Seared pepper beef carpaccio, potato chips and cherry vinaigrette (served cold) (GF)

Warm salad of duck confit, roasted fennel, watercress, orange and hazelnuts

Crispy skin quail on shaved fennel salad with a lime and black bean dressing

Salad of Persian feta, watercress, pickled pears and pancetta with roasted hazelnuts

Air dried wagyu beef with horseradish cream, toasted fig and walnut loaf

Prosciutto, peach and pearl bocconcini salad with raspberry vinaigrette **

Vegetarian

Baby beetroot, goat's cheese and watercress salad with crispy walnuts (V) (GF)

Grilled artichokes and semi dried tomato salad with olive tapenade (V)

Tarte tatin of caramelised Roma tomato with Persian fetta, wild rocket and olive oil (V)

Salad of asparagus, poached free range egg, sourdough and shaved parmesan

MAIN

Meat

Pistachio lamb rump with smoky eggplant and cardamom jus
Grilled beef fillet on fondant potato, caramelised eschalots and pancetta jus (GF)
Grilled sirloin with bone marrow gremolata and braised field mushroom
Herb crusted saddle of lamb with kipfler potatoes, spinach, Swiss browns and porcini jus
Bone marrow crusted beef fillet with truffle mash and French beans
Veal cutlet on braised lentils with sautéed cavolo nero, rosemary jus (GF)
Grain fed beef fillet with boulangere potatoes, baby carrots, Shiraz jus (GF)
Grilled grain fed beef sirloin on potato rosti with a forest mushroom jus (GF)
Grilled lamb rump with eggplant caponata, roasted baby fennel and a thyme jus (GF)

Poultry

Grilled chicken breast with kipfler potatoes, bocconcini salad with a tomato dressing (GF)
Chicken breast with grilled artichokes and a saffron tomato salsa (GF)
Crispy skin duck breast on fried eggplant and chili salad with a star anise glaze (GF)
Roasted chicken breast with steamed baby bok choy with a seared ginger dressing (GF)
Chicken breast wrapped in prosciutto on potato rosti with salsa verde (GF)
Corn fed chicken breast, wild mushroom, dauphinoise potato and tarragon jus

Seafood

Ocean trout, braised fennel, tomato and chervil salsa
Roasted jewfish, cauliflower puree and mussel vinaigrette
Steamed barramundi, zucchini flower and tomato consommé
Barramundi fillet on truffle mash, grilled asparagus and tarragon cream (GF)
Szechuan seared Atlantic salmon fillet on shitake mushrooms with soy sherry dressing
Seared barramundi fillet on soft herbed risotto with a green pea puree (GF)

Vegetarian

Forest mushroom and ricotta ravioli with Swiss browns and basil (V)
Roast pumpkin and asparagus risotto with shaved parmesan (V) (GF)
Sautéed Potato gnocchi with wilted spinach and a muscatel nut butter (V)
Creamed polenta on slow roasted field mushroom with confit tomatoes (V) (GF)

Dessert

Passionfruit brûlée tart with strawberry and mint salsa

Caramelised figs with honey gelato, almond and orange salad**/**

Rich chocolate truffle tart with double cream and raspberry compote

Braised rhubarb, strawberries, vanilla sable and crème fraîche****

Dark chocolate pudding with rich chocolate fudge and citrus Anglaise

Caramelised apple and frangipane tart with cinnamon cream

Pistachio semi freddo with Persian floss and rose water jelly (GF)

Poached peaches with toasted brioche, amaretto and yoghurt**

Dessert Platters (per table, 10 people)

Cloth wrapped vintage cheddar cheese with muscatels and lavosh

Assorted petite desserts (2 per person)

Seasonal guide

Some of the options are only available in certain seasons.

Spring *

Summer **

Autumn ***

Winter****

Christmas Menu

Lunch or Dinner

Alternate Drop \$5.50 per person

Entrée

Sydney rock Oyster (6) with red wine & walnut vinaigrette

Baby beetroot and watercress salad with goats curd and crispy walnuts (GF)

Butternut pumpkin soup with toasted pumpkin seeds and sour cream (GF)

Smoked salmon, pickled fennel salad, salmon roe and lime crème fraiche (GF)

Main

Milk braised turkey breast with prunes and preserved lemon, thyme bread sauce

Grilled fillet steak with potato rosti, asparagus and a wild mushroom jus (GF)

Ocean trout, braised fennel, tomato and chervil salsa

Grilled chicken breast with kipfler potatoes, bocconcini salad with a tomato dressing (GF)

Dessert

Christmas pudding with cherries, brandy crème Anglaise

Burnt lemon tart with fresh raspberries

Fresh fruit Pavlova with passionfruit coulis

Australian cheese plate with dried fruit and lavosh

Freshly brewed coffee

Selection of teas and herbal infusions

Christmas chocolates

Christmas Buffet

Cold Buffet

Individual prawn cocktails with iceberg salad (GF)
Caesar salad with pancetta and garlic mayonnaise
Pumpkin, gorgonzola and sage tart (V)
Asian chicken salad with seared ginger & shallot dressing (GF)

Hot Buffet

Slow baked orange and clove glazed leg of ham (GF)
Roast sirloin of beef with wilted spinach and red wine
Sautéed gnocchi with asparagus and pesto cream (V)
Roasted herbed potatoes
Steamed seasonal vegetables

Dessert Buffet

Traditional Pavlova with passionfruit
Mini chocolate ganache tarts with candied orange
Christmas pudding with brandy flamed cherries

Freshly brewed coffee
Selection of teas and herbal infusions
Christmas chocolates

Christmas BBQ

Freshly baked bread rolls
Seared Lamb Loin with rosemary roasted potatoes and Shiraz jus (GF)
Thyme & garlic marinated chicken tenderloins with cranberry sauce (GF)
Beef and tomato sausages with caramelised onion and tomato chutney
Spiced pumpkin burgers with beetroot hummus (V)
Caesar salad with crispy bacon
Green leaf salad with mustard vinaigrette (V) (GF)

Fruit mince tarts

Kosher Menu

3 Courses \$147.00 per person

Menu provided upon request

Crew Catering

When sold with a full price package

Crew Meals

Bread rolls and butter

Mixed leaf salad

Please select one of the following:

Tempura chicken strips with Asian greens, steamed rice and chilli dressing

Penne bolognese with grated parmesan

Traditional bangers and mash with onion gravy

Beef lasagne with shaved parmesan

Spinach and ricotta ravioli with a basil cream sauce (V)

Lamb hotpot with herb potatoes

Butter chicken with steamed jasmine rice

Tempura fish and chips with tartare sauce

Soft drink

Crew Catering Enhancements

Pies

Sausage rolls

Muffins and Danishes

Brewed coffee or tea with crockery

Brewed coffee or tea and biscuits with crockery

Continuous tea and coffee with disposable cups (6 hours service)

Biscuits - 100 portions

Water cooler (machine)

Water bottle (15L)

100 Cup urn

(Includes brewed coffee, selection of teas, disposable cups, stirrers, milk and sugar)

100 Cup urn

(Includes instant coffee, selection of teas, disposable cups, stirrers, milk and sugar)

Beverage Menus

Sparkling

Tyrrell's Premium Brut

Wolf Blass Bilyara Sparkling Brut

Ashman's Brut

Tyrrell's Pinot Noir Chardonnay Brut 2005

White Wine

Glenbawn Classic Dry White

Rothbury Estate Semillon Sauvignon Blanc

Moores Creek Semillon Sauvignon Blanc

Rascals Prayer Sauvignon Blanc

Penfolds Private Release Chardonnay

Tyrrell's Lost Block Semillon

Tyrrell's Lost Block Sauvignon Blanc

Matua Hawkes Bay Sauvignon Blanc

Climbing Pinot Gris

Moon Mountain Chardonnay

Red Wine

Glenbawn Shiraz Cabernet

Rothbury Estate Cabernet Merlot

Moores Creek Shiraz

Rosemount Road Classic Dry Red

Penfolds Private Release Shiraz Cabernet

Tyrrell's Old Winery Shiraz

Wolf Blass Red Label Cabernet Merlot

Koonunga Hill 76 Shiraz Cabernet

Tyrrell's Brokenback Shiraz

Penfolds Thomas Hyland Cabernet Sauvignon

Beer

Light Beer

Carlton Draught

Blonde

Crown Lager

Spirits (inc mixer)

Bourbon

Brandy

Gin

Rum

Scotch

Vodka

Bacardi

Soft Drinks

600ml Bottle

Coca Cola, Diet Coke, Sprite and Lift

Orange Juice (per 350ml)

Orange Juice (per litre)

Mineral Water Still (600ml)

Mineral Water Sparkling (300ml)

Beverage Packages

Beverage Package One

Sparkling

Tyrrell's Premium Brut

White

Your choice from one of the following:

Glenbawn Classic Dry White

Rothbury Estate Semillon Sauvignon Blanc

Red

Your choice from one of the following:

Glenbawn Shiraz Cabernet

Rothbury Estate Cabernet Merlot

Beers

Carlton Draught

Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Sprite, Lift, Mineral Water (Still & Sparkling) and Orange Juice

BEVERAGE PACKAGE TWO

Sparkling

Wolf Blass Bilyara Sparkling Brut

White

Your choice from one of the following:

Moore's Creek Semillon Sauvignon Blanc

Rascals Prayer Sauvignon Blanc

Red

Your choice from one of the following:

Moore's Creek Shiraz

Rosemount Road Classic Dry Red

Beers

Carlton Draught

Pure Blonde

Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Sprite, Lift, Mineral Water (Still & Sparkling) and Orange Juice

Beverage Package Three

Sparkling

Ashman's Brut

White

Your choice from one of the following:

Tyrrell's Lost Block Semillon

Penfolds Private Release Chardonnay

Tyrrell's Lost Block Sauvignon Blanc

Red

Your choice from one of the following:

Penfolds Private Release Shiraz Cabernet

Wolf Blass Red Label Cabernet Merlot

Tyrrell's Old Winery Shiraz

Beers

Carlton Draught

Pure Blonde

Crown Lager

Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Sprite, Lift, Mineral Water (Still & Sparkling) and Orange Juice

Beverage Package Four

Sparkling

Tyrrell's Pinot Noir Chardonnay Brut 2005

White

Your choice from one of the following:

Climbing Pinot Gris

Moon Mountain Chardonnay

Matua Hawkes Bay Sauvignon Blanc

Red

Your choice from one of the following:

Koonunga Hill 76 Shiraz Cabernet

Penfolds Thomas Hyland Cabernet Sauvignon

Tyrrell's Brokenback Shiraz

Beers

Carlton Draught

Pure Blonde

Crown Lager

Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Sprite, Lift, Mineral Water (Still & Sparkling) and Orange Juice

Additional Standard Spirits

You can upgrade your beverage packages with the addition of standard sprits or "Ready to Drink" products.

All spirits and RTD's are served on request only and are an additional price per person to your chosen beverage package price.

Standard Spirit Package Includes:

Vodka

Scotch

Bourbon

Gin

Dark rum

Light rum

Brandy

with a full selection of mixers

Please note that due to our Responsible Service of Alcohol policy, spirits are served as part of a package or on a consumption basis for a maximum of three hours only. If spirits are required for any longer than three hours they are available on a cash basis.

Soft Drink Package

Selection of Fruit Juice

Mineral Water (Still & Sparkling)

Coca Cola

Diet Coke

Sprite

Lift

Corkage Charges

Please note that a corkage charge contains two components – the corkage for the client supplied wine or wine & beer and then the charge for the supply of soft drinks/beer.

Client Supplies All Beer and Wine

Sydney Showground provides soft drinks

Client Supplies Wine Only

Sydney Showground provides soft drinks and beer

Soft Drinks Package for clients supplying Wine & Beer

Selection of Fruit Juice

Mineral Water (Still & Sparkling)

Coca Cola

Diet Coke

Sprite

Lift

BEER & SOFT DRINKS PACKAGE FOR CLIENTS SUPPLYING WINE

Selection of Fruit Juice

Mineral Water (Still & Sparkling)

Coca Cola, Diet Coke, Sprite and Lift

VB

Cascade Premium Light

Conditions

- Staff charges will apply for bookings under 100 pax - \$200
- Staff charges will apply for bookings under 50 pax - \$280
- Minimum numbers apply for some menus
- No alternate menu or choice menu service in the Clydesdale Pavilion
- Alternate meal service charge in other venues is \$5.50 per person
- For Events that have no food or beverage component, hire charges will apply to any furniture required
- There will be a hire charge for Functions over 1200 pax. Please see F&B Manager for functions over 1200 pax as per the A-Z manual.
- There is an extra charge if coloured linen is required
- Due to liability, F&B staff will not manage cloak rooms
- When selling function space, take into account kitchen location first so priority is given to efficient service
- Please observe all surcharges as per A-Z manual