



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."

PLATED



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 dishesmay be substituted due to seasonal availability

MENU INCLUDES:

Brasserie Bread rolls
Alto Olive Oil, Murray River pink salt and butter
Freshly brewed coffee and a selection of teas
Zokoko Artisan Chocolates

Kosher, halal, vegetarian and coeliac menus available

Entrée

SEAFOOD

Petuna smoked salmon with pickled fennel, cucumber gel, celery leaves, rye and walnuts
Dill-cured Hiramasa kingfish with radish, citrus and sorrel salad and smoked asparagus vinaigrette GF
Seared scallops with pancetta, cauliflower, capers and raisin vinaigrette GF
Queensland tiger prawns with spiced lentils, coriander and tahini yoghurt GF
Salad of tiger prawns with labne, chickpeas, tomato, pomegranate and za’atar crisps
Confit Petuna ocean trout with pickled kohlrabi, mandarin emulsion, soy gel and mandarin salt

MEAT

Lamb shoulder croquette with pickled carrot and raisin salad, roasted garlic yoghurt and soft herbs
Pressed chicken and tarragon terrine with baby cos, endive and radish salad and buttermilk vinaigrette
Prosciutto and pickled pear salad with baked ricotta, watercress and crispy walnuts GF
Roasted pork belly with pickled apple, baby radish, mustard cress and hazelnut aioli

VEGETARIAN

Leek and gruyère tart with asparagus and frisee salad and hazelnut vinaigrette V
Cherry tomatoes with labne, chickpeas, pomegranate and za’atar crisps V
Baby beetroot with goat’s cheese, watercress salad and crispy walnuts V GF
Roma tomato and ricotta tart with rocket pesto, radicchio and balsamic dressing V
Salad of asparagus with poached free range egg, brioche and shaved parmesan V

Main

BEEF

Smoked Riverina Angus beef short rib with parsnips, confit eschallots and Alto merlot vinegar jus
Grilled Riverina Angus sirloin with smoked beetroot puree, baby leek, celeriac, wild rice and molasses jus
Grilled Riverina Angus scotch fillet with mushroom ragout, potato puree and eschallots GF
Riverina Angus sirloin with celeriac puree, kale and roasted cippolini onion
Slow-braised beef cheek with potato puree, baby carrot and roasted beetroot

LAMB

Slow-roasted Great Southern lamb rump with spiced eggplant and yoghurt salad and coriander oil GF
Slow-roasted Great Southern lamb rump with eggplant caponata, confit fennel and basil jus GF
Roasted Great Southern lamb rump with roasted celeriac, lentils, hazelnuts, mint and Meredith Dairy Natural Sheep Milk
Yoghurt vinaigrette
Slow-roasted Great Southern lamb rump with parsnip puree, smoked vine-ripened tomatoes and salsa verde
Roasted Great Southern lamb loin with roasted carrot, za’atar yoghurt and sautéed kale
Slow-roasted Great Southern lamb rump with spiced carrot puree, chickpeas, fried garlic and spinach GF

PORK

Milk-braised Kurobuta Berkshire pork belly with kale, lentil and caramelised apple
Kurobuta Berkshire pork belly with pumpkin puree, cavolo nero, capers and sherry jus GF

CHICKEN

Roasted corn-fed chicken breast with corn puree, chorizo, peas and paprika oil
Roasted corn-fed chicken breast with soft polenta, mushroom and parmesan
Grilled corn-fed chicken breast with potato puree, cherry tomatoes, green beans and chimichurri
Grilled corn-fed chicken breast with spiced baby carrot, harissa and almond cream GF
Roasted corn-fed chicken breast with sautéed scallop, sweet corn puree, seared ginger and shallot dressing
Grilled corn-fed chicken breast with eggplant caponata, sautéed cavolo nero and basil jus GF

SEAFOOD

Petuna ocean trout with salad of summer greens, mint and preserved lemon yoghurt GF
Roasted barramundi with roasted cauliflower, Salumi La Macelleria prosciutto, capers and raisin vinaigrette
Chermoula-spiced barramundi with chargrilled broccolini, green beans and saffron yoghurt
Miso-cured roasted Atlantic salmon with fried eggplant, spinach and sesame salad
Roasted barramundi with sweet onion, tahini and pine nut tarator GF

VEGETARIAN

Roasted pumpkin and goat’s cheese cappelletti with tomato, basil and olive sauce V
Mushroom risotto with asparagus, pecorino and basil oil V GF

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.



Dessert

Salty pistachio praline ice-cream with poached pear, gingerbread and vanilla milk
Baileys, orange and hazelnut tart with orange gel and double cream
Trovatino Cafe Turkish Delight Gelato with watermelon, strawberries, pistachio financier and pomegranate
Salted caramel ice-cream with dark chocolate tart, caramel popcorn and banana gel
Vanilla bean cheesecake with strawberry, raspberry vinegar and basil salad
Pavlova Passion ice-cream with passionfruit gel, almond cream, lemon balm and vanilla bean meringue
Raspberry and pistachio dome, strawberry gel, lemon balm and pistachio streudel

DESSERT BOARDS (PER TABLE)

Assorted petite desserts
Australian cheese board with fresh grapes, dried fruit, lavosh and water crackers

**Sydney Royal medal winning cheese boards additional \$4.00 per person

Sides (PER TABLE)

Roasted new potatoes with fresh thyme and garlic GF
 Potato puree GF
 Steamed seasonal greens GF
 Green leaf salad with merlot and mustard vinaigrette GF
 Roasted baby carrot with kale and sherry vinaigrette



