



COLD ENTRÉE

Confit pork belly, fennel apple slaw, caramelized orange essence

Peking duck salad, cucumber batons, Peking pancakes, hoisin glaze

Charcuterie plate featuring salami, cured meats, pickled vegetables, garlic toasted sourdough

Moroccan spiced lamb, organic quinoa pumpkin salad, preserved lemon, minted yoghurt

Crab and crunchy Asian vegetable salad, coconut & lime dressing

Petuna ocean trout tartare, miso dressed cucumber & apple salad

Thai beef salad featuring Asian herbs, toasted rice

Beef carpaccio, mushroom compote, anchovy dressing

Tea smoked chicken, fennel radish slaw, sesame seeds, dill (g)

Minted zucchini, slow roasted 'moonblush' tomatoes, Yarra Valley feta, sliced roast almonds (v)

House smoked salmon, crispy potato rösti, lemon scented crème fraîche, jalapeño whitefish caviar

Tuna tataki, fine green beans & crisp apple salad, teriyaki cream



HOT ENTRÉE

Char grilled tuna, confit fennel, preserved lemon, baby leaves

Crispy quail, Reggiano herbed polenta, aged sherry essence, micro herbs

Thai tom yum chicken, cucumber salad, lime and coriander sauce

Charred Moroccan lamb, fine beans, pomegranate scented roast pumpkin and quinoa

Pan seared sea scallops and prawns, pea 'guacamole', sea urchin foam

Prawn & ricotta ravioli, champagne cream, chervil

Smoked Petuna ocean trout, cucumber ribbon & radish salad, Green Goddess dressing

Seared chermoula beef fillet, crushed smoky eggplant, chickpeas, harissa

Szechuan duck omelette, shiitake mushroom broth, green shallots

Pine mushroom tart, slow roasted tomatoes, salsa verde (v)

Cornmeal dusted snapper, quinoa salad, chimichurri dressing

LUNCH & DINNER MENU



Vegetarian options are created and designed around your menu choices, to complement the choices you make for your guests.

A surcharge of \$3.50pp per course will apply for alternate service.

Kindly advise your Event Manager in advance of any food allergies or intolerances. All dishes may contain allergens.

The Australian Turf Club reserves the right to substitute ingredients according to seasonal availability.

Prices valid until 31 December 2016.



MAIN COURSE

FISH

Pan fried blue eye cod, lemon thyme polenta, yuzu salsa

Seared citrus Atlantic salmon fillet, artichoke white bean mash, roast cherry tomato chutney

Herbed ocean trout, wilted baby spinach, gingered pumpkin purée, salsa verde

Crisp skin Barramundi, lemon scented green herb risotto, grilled lemon salsa

Pan fried red snapper, sweet potato purée, caper salsa verde

King fish fillet, curry beetroot confit, minted green mango salsa

Tuna tataki, fine green beans & crisp apple salad, teriyaki cream

POULTRY

Marinated free range chicken breast, semolina gnocchi, basil pesto, roast tomato essence

Free range chicken breast, porcini mousse, celeriac purée, vincotto sauce

Middle Eastern spiced chicken, tomato scented cous cous, saffron labna, sliced pistachios

Asian style confit roast duck, sesame bok choy, honey star anise glaze

Glazed duck breast, braised red cabbage, crimson raisins, cider jus

Butterflied roasted spatchcock, garlic rosemary roast potato, tomato essence

LAMB

Roast lamb rack, crushed kipfler potatoes, salsa verde, red wine essence

Lamb rack, green pea risotto, porcini mushrooms, black garlic jus

Slow cooked lamb shoulder, roast parsnip, glazed carrots

Braised lamb shank, garlic mash, rosemary red wine jus

Oven baked lamb rump, puffed quinoa, eggplant and roasted red peppers, lamb jus

Oven roasted lamb rump, crushed rosemary potatoes, roast truss cherry tomatoes, green herbs

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BEEF/VEAL

Grilled scotch rib eye kimchi butter, potato gratin, green onion purée

Grilled beef rib eye, caramelized garlic confit mash, three mustards

Char grilled sirloin steak, brussels sprouts and potato mash,
roast shallot jus

Grilled Angus Beef fillet, kimchi butter, potato gratin, green onion purée

Porcini mushroom dusted beef fillet, glazed fondant potato,
béarnaise sauce

Slow cooked beef cheek, sweet corn barley 'risotto', pickled baby winter
vegetables, aged port jus

White River veal cutlet, pancetta studded sweet potato purée, thyme
scented mushroom tart, red wine glaze

White River veal fillet, roasted vine tomatoes, herbed bocconcini,
confit potatoes



PORK

Slow roast pork cutlet, kumera, Puy lentil purée,
green apple cider essence

Grilled pork medallion, roast mushroom, brussel sprouts, port wine jus

Twice cooked crisp pork belly, sesame bok choy, orange star anise glaze



VEGETARIAN

ENTRÉE

Grilled haloumi and asparagus, wild rocket salad,
apple scented balsamic

Salt and pepper tofu, crisp Asian salad, Thai lime & chilli sauce

Soft polenta and pine mushroom tart, salsa verde

MAIN

Shiitake and oyster mushrooms rolls, mild mustard cream

Baked eggplant, ricotta and basil parcels, red pepper Romesco sauce

Caramelized red onion tart, grilled asparagus, salsa verde

Spinach and ricotta gnocchi, tomato basil ragout, Grana Padano

Szechuan vegetable omelette, mushroom broth

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DESSERT

A Selection of Three Intense Miniature Desserts

Warm white chocolate fondant, caramel fudge ice cream

Lavender, native bush honey crème brûlée, macadamia nut brittle

Coconut lemongrass pannacotta, spiced lime syrup, roast pineapple wafer

Bailey's Irish cream crème brûlée

Creamy rice pudding, candied fruits, handmade granola

Lychee and coconut pannacotta, sugared coconut bark

Spiced quince & pear crumble, King Island double cream

Layered dark chocolate tile, white chocolate ice cream, chocolate crumb

Salted caramel chocolate truffle, biscuit crumble

Sticky fig pudding, mulled wine poached figs, honey tuile, lemon cream

Chocolate cadeau, almond gold leaf, white Belgian chocolate ice cream

Roast pear tart tartin, butterscotch sauce, popping candy ice cream

Choux pastry ring, coffee cream, marinated strawberries

Warm white chocolate fondant, caramel fudge ice cream

Champagne soaked savarin, charred peaches,
sweetened mascarpone cream, pink peach syrup

Meyer lemon curd tart, lightly whipped vanilla mascarpone

Tarago River Triple Cream Brie, Shadows of Blue and Aged Cheddar,
quince paste, walnut & raisin baguette, rosemary crispbread

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