



### ENTRÉE

Cold smoked salmon with avocado and tomato tian, fried capers and baby herbs (gf)

Marinated Junee lamb fillet with crushed peas, ricotta, scorched eschallots and smoked paprika aioli (gf)

Free range chicken terrine with pistachio, apricots and herb, carrot puree, dressed leaves and blush tomato relish (gf)

Warm potato gnocchi, forest mushroom, sundried tomato, basil and rocket, parmesan cream sauce (v)

Thai beef salad with rice noodles, fragrant herbs and chili lime dressing

Bungalow sweet pork belly, cauliflower puree, compressed apple, crisp crackling (gf)

### MAIN COURSE

Marinated Chicken breast supreme with Desiree potato mash, seasonal roasted vegetable and chicken jus reduction (gf)

Cumin and lemon spiced Junee lamb rump on crisp thyme potatoes, heirloom baby carrots, lamb glaze (gf)

Grain fed beef tenderloin, creamy dauphinoise potato, wilted greens, truss tomato and sweet red currant jus (gf)

Seared barramundi on asparagus & shallot risotto, white wine cream sauce, caper and capsicum salsa (gf)

Rosemary lemon chicken supreme, brown butter cous cous, seasonal vegetables and romesco sauce

Seared petunia ocean trout with kale, fennel and chickpea, citrus butter glaze (gf)

### DESSERT

Pecan pie with caramel butterscotch sauce and creamy milk sorbet

Chocolate ganache torte with cinnamon cream

“Rhubarb crumble” – poached rhubarb, mix nut crumble, crème anglaise and rhubarb mousse

Strawberry panna-cotta with white chocolate sponge and berries

Orange and almond frangipane cake with dark chocolate sauce

Blueberry brulee tart with blueberry compote and lemon curd

# LUNCH AND DINNER SELECTIONS



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.