

### TEA AND COFFEE ON ARRIVAL

### MORNING AND AFTERNOON TEA

Please select one (1) item each for morning and afternoon tea;

#### SWEET ITEMS

Homemade buttermilk fruit scone, slow whipped cream, berry preserves

<u>Muffin Selection</u> Double chocolate muffin Seasonal berry muffin Apple, bran, cinnamon muffin Banana choc chip muffin

<u>Cookie & Shortbread Selection</u> (two (2) pieces per serve) White chocolate pistachio cookie Cranberry orange cookie Triple chocolate cookie Muesli cookie Almond shortbread Vanilla & violet shortbread Almond Florentine Fudgy chocolate swirl brownie <u>Macaron Selection (g)</u> (two (2) pieces per serve) Salted caramel Pistachio Strawberry Lemon

Individual lemon polenta cake (g)

<u>Friand Selection (g)</u> (2 pieces per serve) Blueberry Zesty lemon Orange & honey Raspberry & pistachio

Toasted Banana bread, whipped honey scented mascarpone (g avail) Mini Portuguese egg tart Rhubarb compote, Greek Yogurt, Sliced Pistachios

> <u>Danish Pastry</u> (two (2) pieces per serve) Apple & walnut Cinnamon scroll Lemon curd Pain au chocolat

# CONFERENCE PACKAGE ONE (WORKING LUNCH)

## <u>Menu</u>

Package One

Served with freshly brewed coffee and a selection of fine teas available for the duration. Please see Breakfast Menu for additional arrival items

Additional items can be selected for an additional \$5.00 per person.

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 2017.





### SAVOURY ITEMS

Ham & Gruyère Croissant

Semidried Roma tomato, cheddar, green herbs Spinach and cheese Sweet potato, five spice

Alaskan crab dill mayonnaise, finger sandwich (two (2) pieces per serve)

Chicken, mayonnaise, parsley finger sandwich (two (2) pieces per serve)

Roast mushroom, feta frittata Pea, mint frittata Pumpkin, pancetta frittata Pork and fennel sausage roll, tomato chutney Moroccan lamb sausage roll, tomato chutney Miniature beef pie, tomato sauce Miniature chicken and leek pie Mushroom spinach arancini (v) Smoked salmon, spinach quiche Mushroom and onion quiche (v)

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# ROYAL RANDWICK

### WORKING LUNCH

House Made Sandwiches, Rolls and Wraps (Select Three)

Peppered roast beef, gingered coleslaw, pickled dill cucumbers, white sour dough

Gypsy ham, corn relish, gruyère cheese, soft white roll Classic chive & hen's egg mayonnaise, watercress, farm house white Poached Tasmanian salmon, horseradish dill mayonnaise, iceberg, seeded rye Coriander lime chicken, cucumber chipotle yoghurt,

Coriander lime chicken, cucumber chipotle yoghurt, soy & linseed sourdough

#### Wellness Selection (Select One)

Sweet potato, shiitake, sesame tossed spinach, gluten free wrap (g) (v) Avocado, rocket, field tomato, pecorino cheese, wholegrain roll (v) Marinated eggplant, roasted peppers, hummus, watercress, pumpkin seed roll (v)

Sashimi tuna rice paper rolls, wasabi soy dipping sauce (g)

Salads (Select Three)

Organic soba noodles, snow peas, radish, mint, gingered tamari dressing (g) (v)

Classic Caesar Salad

Minted zucchini, crisp green beans, button mushrooms, toasted almond dressing (g) (v)

Red quinoa, kale, spring onions, butternut pumpkin, pumpkin seeds, citrus tahini (g) (v)

Garden leaves, 'Moonblush' cherry tomatoes, Lebanese cucumber, Spanish onions, Green Goddess dressing (g) (v)

#### Cheese/Fruit/Beverages

Victorian cheeses, quince paste, crisp bread Beautifully presented seasonal fruits (g) (v) Freshly brewed coffee, house blend tea, herbal infusions Orange juice / water

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