



CONFERENCE PACKAGE ONE

MORNING AND AFTERNOON TEA

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

SWEET ITEMS

Fresh fruit cocktail, toasted coconut and honey yoghurt

Mini croissants with ricotta, nutmeg and maple syrup

Butter croissants, whipped butter, fruit preserve

Apricot glazed Danish pastries;
selection of apple, custard, fruit, chocolate and plain

Gourmet Breads: Banana with passion fruit cream, pear and raspberry
with fresh cream, apple and walnut with fresh cream

Premium muffins: Banana and honey, apple crumble, blueberry and
almond, chocolate flake, raspberry peach and yoghurt

Warm brioche, crème fraiche, lemon curd

Warm cinnamon babka bun with raisin and almond meal

Cupcakes - assorted

Mini lamingtons

Chocolate brownie slice

House made dressed fruit scones with mixed berry compote and thick cream

SAVOURY ITEMS

Mini croissants: ham and cheese or tomato and cheese

Savoury muffins: Spinach and feta or pumpkin and feta

Fresh bagels, petuna smoked salmon, chive cream cheese, baby rocket

Smoked salmon, kipfler potato and feta frittata with basil

Smoked ham, swiss cheese and confit tomato croquet monsieur fingers

Coddled egg, ocean trout and grilled capsicum tartlet

Potted egg with spinach, sundried tomato and parmesan, toast soldier

Hash brown fritters, sweet corn, bacon and oregano, parmesan mayo

Pork sausage rolls, apple, tomato and thyme chutney

Beef and herb sausage in a crisp bread roll
with caramelised onion relish and rocket

Chipolatas in a puff pastry blanket with tomato relish

Mini savoury ricotta cakes with crisp pancetta and pesto (v)

Asparagus and field mushroom quiche with avocado salsa (v)

Butternut pumpkin and haloumi fritter, caper aioli (v)

Grilled cheese and mushroom fingers on Turkish, smoked eggplant puree (v)



Served with freshly brewed coffee and a selection
of fine teas available for the duration.

Additional options are available.

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.



WORKING LUNCH

A selection of breads, wraps and rolls with four (4) types of fillings:

Sample fillings:

Smoked salmon, cucumber, cream cheese, capers

Tandoori chicken, baby spinach, mint yoghurt

Gypsy ham, gruyere, Branston pickle

BLT: crispy bacon, lettuce, tomato, garlic aioli

Roast chicken, celery, walnut, herb mayonnaise

Rare roast beef, rocket, caramelised onion jam

Shaved roast lamb, baba hummus, rocket, tomato chutney

Tuna, avocado, snow pea sprouts

Semi dried tomato, artichoke, eggplant, mushroom, pesto, cheese (v)

Classic egg mayonnaise, mustard cress (v)

Pumpkin, feta, spinach, seeded mustard (v)

Served with:

Freshly sliced seasonal fruit

Chef's selection of three (3) salads

Chilled orange juice and water

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Menu Prices

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