

GARDEN TO Gala

Plated Lunch and Dinner Options Rosehill Gardens

Entrée Selection

- ✧ Confit duck with pear two ways, watercress, charred corn and garden radish, pear cider vinaigrette (GF)
 - ✧ Grilled Japanese scallop, blood sausage, citrus, sprouts, cucumber, blood orange gastrique (GF)
 - ✧ NZ King Salmon nicoise style with baby beans, vine tomato, young basil, Dijon mustard dressing (GF)
 - ✧ House smoked loin of lamb, skordalia puree, tabouleh, lemon yogurt, crisp potato and parsley oil dressing (GF)
 - ✧ Pressed crispy free range chicken, puy lentil, herb and chorizo salad, roasted heirloom carrots, chicken stock emulsion (GF)
 - ✧ Beetroot and goats cheese assiette with hazelnut, snow pea tendrils, beetroot puree and orange (V, GF)
 - ✧ Zucchini, fennel and lemon thyme tart with ricotta, baby chard and cherry truss tomato relish (V)
- ✧ Pastrami of ocean trout, dukkah crusted labna, avocado cream, pickled radish, baby wasabi leaf (GF)
- ✧ Pumpkin semolina gnocchi, pork shoulder ragout, pangrattato crumb and romesco relish
- ✧ Vanilla and coffee, sugar cured beef with compressed cucumber, confit onion, artichoke and horseradish cream (GF)
 - ✧ Middle Eastern spiced boneless quail, carrot puree, kalamata olive, rocket and lime chermoula aioli (GF)
- ✧ Pressed Berkshire pork belly, broad bean vegetable ragout, garden herbs and apple and elderflower puree (GF)

GARDEN TO Gala

Continued

Main Course Selection

Fish –

- ✧ Grilled freshwater barramundi on spiced quinoa pilaf with toasted seeds, kale and carrot, eggplant relish (GF)
- ✧ Ocean trout fillet, sweetcorn puree, salt cod croquette, garden pea and mushroom melange, handpicked garden herbs
- ✧ NZ King Salmon, celeriac mash, wilted garden greens with dragoncello, crisp salmon skin wafer
- ✧ Mustard and macadamia crusted cod, potato gnocchi with garden vegetable Provençal, salsa verde
- ✧ Steamed skinless salmon on crayfish bisque with roasted fennel, potato galette and confit beets

Poultry and Game –

- ✧ Citrus marinated chicken breast on green pea velouté with fetta, potato and thyme pillows, forest mushroom medley
- ✧ Boneless baby chicken with harissa spice, tagine of capsicum, eggplant and zucchini with almond quinoa, smoked tomato jus (GF)
- ✧ Pressed confit of duck Maryland, spiced honey turnip, parsnip puree, toasted walnut with pear and fig chutney, duck jus (GF)
- ✧ Tablelands duck breast on confit royal blue potatoes, sweet cabbage and braised leek, honey glaze (GF)
- ✧ Corn fed chicken supreme with sage and lemon, creamed cauliflower, dukkah pumpkin and a salad of fennel, asparagus and garden herb, chicken thyme reduction (GF)
- ✧ Breast of chicken, sweet corn puree, crisp potato pancetta rosti, steamed broccoli stems, leek and rosemary jus (GF)

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Continued

Beef and Veal –

- ✧ Grass fed beef fillet, garlic mash potatoes, wilted garden greens and crisp fried onion rings with beef Madeira jus
- ✧ Slow roasted beef short rib on pepperonata with asparagus, potato gnocchi and port jus
- ✧ Milk fed veal shoulder, mushroom risotto with roasted vegetables, beetroot onion relish, thyme reduction (GF)
- ✧ 12 hour citrus braised beef cheeks with truffled mash, heirloom carrots and sauce Bourguignon (GF)
- ✧ Grass fed beef fillet, sweet potato gratin, wilted kale and roasted capsicum, pepper spiced beef jus (GF)
- ✧ Grainge beef sirloin, thyme roasted kipflers, steamed beans and slow roasted tomato, sweet redcurrant jus (GF)
- ✧ Cutlet of veal, leek and watercress barley risotto, caramelized shallot, zucchini ribbons, port wine veal reduction

Pork and Lamb –

- ✧ Chermoula spiced lamb rump on a salad of roasted seasonal vegetables, spiced hummus, basil pesto and lamb jus (GF)
- ✧ Citrus maple marinated pork cutlet on parsnip cream, quinoa with jamon and green apple, apple cider jus (GF)
- ✧ Gippsland lamb fillet, persian fetta, sorrel, onion and garden peas, compressed cucumber and salad leaves, pomegranate dressing (GF)
- ✧ Slow oven roasted pork belly, celeriac, apple fondant and roasted fennel, calvados jus (GF)
- ✧ 3 bone rack of Gippsland lamb on citrus kale, thyme roasted chats and caramelised butternut pumpkin, redcurrant thyme reduction (GF)

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Continued

Desserts –

- ✧ Nutella and vanilla bean panna cotta with oreo crumble, sugared hazelnut and orange
- ✧ Cinnamon crème brulee, textures of granny smith apple, honeycomb and rosemary caramel
- ✧ Sticky date pudding with spiced date puree, butterscotch mousse and chantilly cream
- ✧ Garden pear and blueberry tart with whiskey anglaise, candied almond and crisp pear
 - ✧ Sweetened goats cheesecake, passionfruit sorbet, pink grapefruit, pistachio and candied orange
- ✧ Double chocolate brownie with marshmallow, cookie crumble and chocolate malt cream
 - ✧ Trilogy of miniature desserts – lemon and coconut meringue, crème brulee tart and chocolate espresso éclair
 - ✧ Terrine of dark chocolate with pecan, berry cream, chocolate feuilletine crumble and berry gel
- ✧ Coconut and raspberry tart, coconut sorbet, passionfruit cremeaux, seasonal fruits and coconut meringue
 - ✧ Australian King Island brie served with pear and apricot relish, crisp flatbread and walnut roulade
- ✧ Deconstructed “opera gateau” – almond chocolate cake, chocolate cremeaux, whipped coffee and white chocolate ganache, espresso ice cream and almond crumble
- ✧ Apple crumble with vanilla ice cream, smoked apple puree and crisp apple chips

- Vegetarian options are created and designed around your menu choices for your guests
 - Surcharge of \$3.50pp per course applies for alternative menu service
- Kindly advise your event manager in advance of any known food allergies or intolerances and we will endeavour to create alternative menu items for your guests
 - All dishes may contain allergens
- The Australian Turf Club reserves the right to substitute ingredients according to availability.