



TRACKSIDE LAWN PACKAGE

Minimum of 10 guests per platter

DELI SANDWICH PLATTER

\$18.00 per person

Ancient grain wrap roast kumara, bocconcini, basil pesto, spinach, chargrilled capsicum

Soft flour tortilla, Royale shaved leg ham, chilled salad, black olive mayo, chilled salad

Ribbon sandwiches, chilled Tasmanian smoked salmon, spiced Philadelphia cream cheese, red onion, cucumber & baby capers

New York style deli baguette, Royale shaved leg ham, Danish salami, pastrami, French brie, pesto mayo, sliced dill pickled cucumbers, green oak leaves

PREMIUM ANTIPASTO PLATTER

\$19.00 per person

600g of selected artisan salted and cured meats including prosciutto, salami, pancetta

800g of mixed antipasto, dolmades, olives, roasted Mediterranean vegetables

250g of torn bocconcini, and

250g x 3 variety trio deli style freshly prepared dips, served with baked baguette, grissini and lavosh

CHILLED SEAFOOD PLATTER

\$28.00 per person

Chilled smoked salmon (600g)

Whole fresh ocean king Mooloolaba prawns (served shell on) 2kg

Freshly shucked pacific oysters x 3 each

Lemon, cocktail dipping sauce, fresh crusty rolls, butter

PREMIUM SUSHI PLATTER

\$15.00 per person

Chilled, assorted sushi, nori, tuna and salmon nigiri served with fresh Vietnamese rice paper rolls and condiments

SOUTHERN FRIED CHICKEN AND CHIPS

\$18.00 per person

Quick fried, crispy coated chicken pieces, butter milk soaked, rolled in our blend of South-Western herbs and spices served with a mountain of chips, moist wipes, sweet baby rays

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day. This Menu is applicable from 1st September 2020 – 28th February 2021. Prices and menu inclusions may be subject to change.



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SAVOURY PLATTER

\$23.00 per person

Malay style Karipap flaky pastry (10)
Flaky spinach and ricotta puffs (10)
Pale-ale battered ocean perch fillets (10)
Tempura dipped prawn tails (20)
Crispy vegetable spring rolls (10)
Beef and Barossa shiraz baby pies (10)
Californian skin on fries with tomato, sweet chilli and tartare sauce with lemon wedges

CHEESE PLATTER

\$18.00 per person

Three farmhouse cheese - 36-months vintage cheddar, Gippsland triple cream brie, French blue, grapes, strawberries with dried fruits, roasted cashews and assorted crackers (GFO)

DESSERT PLATTER

\$13.00 per person

A selection of small bite size homemade tasters (4), served with fresh strawberries

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