



Premier Buffet Menu

This is an example menu which is recreated each Raceday to embrace the benefits of the season and the theme of the day.

On arrival

Gourmet platter of dry snacks to include: pretzels, corn chips, house-roasted nuts, cheese straws and a selection of dips

Buffet Selection

A selection of breads & rolls with butter medallions

Cold Selection

Seasonal garden salad with a duo of dressings

Grilled winter vegetable salad with cucumber mint raita

Roasted Jersey Bennies with scallions, shredded gherkins & lemon aioli

Hot Selection

Apricot and almond cous-cous

Lamb Mirabeau

Desserts

Sticky date pudding with butterscotch sauce

Pavlova's with whipped cream and seasonal fruit

For pricing, please refer to the cost of the Corporate Box or Hospitality Package on each Raceday.

Optional Buffet Upgrades:

Antipasto platter

Sliced cold meats and pickles with house-made relishes

\$12pp

Carvery

Rare roasted beef with Yorkshire pudding, mustards and jus

\$10pp

Seafood Platter

A selection of seasonal fruits of the sea with traditional accompaniments

\$15pp

Cheeseboard

A selection of local & imported cheeses with crackers, caramelised nuts and hand-made chocolate

\$15pp