



AUSTRALIAN TURF CLUB

CANAPÉ MENU

ROYAL RANDWICK
ROSEHILL GARDENS
CANTERBURY PARK
WARWICK FARM

CANAPÉ MENU

COLD CANAPÉS

The ocean

East 33 Sydney rock oysters, NSW shiraz mignonette (gf, df, nf)

Prawn, avocado and mango cocktail tartlet

ATC gin cured Lord Howe Island kingfish, orange and ginger crème fraiche, brioche toast

Pan seared Tasmanian salmon on tapioca crisp, lemon myrtle mayo and baby cress (gf, df, nf)

The farm

Free-range smoked chicken and Waldorf tartlets

Peking duck pancake with hoisin and fresh cucumber (df)

NSW grass-fed roast beef crostini, horseradish cream, caramelised onions

Thai spiced duck larb in pumpkin with shallot, chilli, and peanut (gf, df)

The field

Vietnamese vegetable and mint rice paper rolls, lime dipping sauce (ve, vg, gf, df)

Smashed avocado and pea, crumbed feta, crisp potato rosti (vg)

Pickled beetroot tartlet with orange cream, dill, olive crumbs (ve, vg)

Californian vegetarian sushi roll with tamari soy and pickled ginger (ve, vg, gf, df)

Goat's cheese, balsamic onion jam, chive tarts (vg)

MENU KEY

(DF) Dairy free product* (GF) gluten-free product* (NF) nut-free product*

(VG) vegetarian (may contain egg, dairy products &/or honey) (VE) vegan (contains no animal products)

*Although this dish is prepared without dairy, gluten, or nut-free products, we cannot guarantee it is 100% dairy, gluten or nut-free as the dish is prepared in kitchens that also use dairy & gluten products & nuts

CANAPÉ MENU

HOT CANAPÉS

The ocean

Jervis bay scallop lollipops wrapped in prosciutto, cauliflower puree,
porcini dust, mizuna (gf, df, nf)

Furphy beer battered prawns, sriracha tabasco mayonnaise (df, nf)

“Humpty Doo” barramundi sliders, tartare, cos lettuce, milk bun

Tasmanian salmon, dill and green pea croquettes, NSW black garlic aioli,
mustard cress

The farm

House smoked pulled beef brisket arancini bonbons, horseradish cream (nf)

Pork and chicken sui mai dumpling, spicy lime chili dressing (df)

Maple glazed pork belly, compressed apple, parsnip cream,
picked cucumber (df, gf)

Lamb & feta ball, rich tomato sugo, minted labneh (gf, nf)

House-made veal, thyme and pistachio sausage roll,
smoked tomato chutney (df)

Confit duck, leek and pancetta frittata, mandarin gel, crisp enoki (nf, gf)

The field

Roasted cauliflower soup shots, quinoa granola,
smoked paprika, truffle oil (ve, vg, df, gf)

Vegetable gyoza dumplings with black vinegar dressing (vg, nf)

Spinach and cream cheese filo triangles, basil pesto (vg)

Truffle mushroom and parmesan arancini, lemon mayonnaise (vg, nf)

Flourless pumpkin, sorrel and ricotta torte, red pepper relish (gf, nf)

MENU KEY

(DF) Dairy free product* (GF) gluten-free product* (NF) nut-free product*

(VG) vegetarian (may contain egg, dairy products &/or honey) (VE) vegan (contains no animal products)

*Although this dish is prepared without dairy, gluten, or nut-free products, we cannot guarantee it is 100% dairy, gluten or nut-free as the dish is prepared in kitchens that also use dairy & gluten products & nuts

CANAPÉ MENU

SUBSTANTIAL BOWLS

The ocean

Furphy beer battered hake fillets, tater tots, caper aioli
Alaskan crab macaroni & cheese, garden herbs, citrus
Risotto con gamberi, Grana Padano, fried basil, olive oil
NZ king salmon poke bowl, brown rice, avocado, sesame, pickled ginger, lime
miso dressing (df) - Served Cold
Seared yellowfin tuna, mizuna, toasted peanut, bean shoots and coriander,
sesame yuzu dressing (df) - Served Cold

The farm

Crispy fried chicken, kimchi salad, pickled radish (df)
Black pepper wagyu beef, steamed rice, enoki mushrooms, sesame,
spring onions (gf, df, nf)
Slow roasted pork belly, kumara puree, citrus & fennel (gf, nf)
Tandoori spiced free-range chicken, paprika potato, cashew,
tomato butter sauce
House smoked free range lamb shoulder, orzo pasta, steamed zucchini and
heirloom tomato, green salsa (nf)
Pork and beef polpette, truss tomato compote, oregano flatbread,
shaved parmesan (nf)

The field

Vegan lentil, eggplant & potato curry, fragrant basmati rice,
coconut cream (ve, vg)
Chickpea & pumpkin falafel on spiced quinoa, lemon & tahini dressing
(gf, ve, vg)
House made potato gnocchi, creamy spinach, taleggio cheese, pangrattato (vg)
Field mushrooms, ricotta, butternut pumpkin risotto,
rocket parmesan pesto (vg, gf)
Vegan shakshuka (gf, ve, vg)

MENU KEY

(DF) Dairy free product* (GF) gluten-free product* (NF) nut-free product*

(VG) vegetarian (may contain egg, dairy products &/or honey) (VE) vegan (contains no animal products)

*Although this dish is prepared without dairy, gluten, or nut-free products, we cannot guarantee it is 100% dairy, gluten or nut-free as the dish is prepared in kitchens that also use dairy & gluten products & nuts

CANAPÉ MENU

DESSERT CANAPÉS

Miso caramel tartlets, vanilla bean Chantilly (nf)
Almond pain de dene, mango creme fraiche
Opalys cremeux, toasted hazelnut praline (gf)
Lychee pannacotta shots, rose water gel (gf, nf)
Coconut pudding, seasonal berries (ve, gf, nf)
Flourless chocolate slice, caramelia whipped ganache (gf)
Pistachio financiers, lemon curd, blueberries
Assorted french macarons (gf)
5 spice pomponnettes, milk chocolate namelaka
Petit strawberry lemon curd tarts (nf)
Triple chocolate brownie, caramel popcorn (gf)
Passion fruit mendiants, freeze dried raspberries (ve, gf, nf)

MENU KEY

(DF) Dairy free product* (GF) gluten-free product* (NF) nut-free product*

(VG) vegetarian (may contain egg, dairy products &/or honey) (VE) vegan (contains no animal products)

*Although this dish is prepared without dairy, gluten, or nut-free products, we cannot guarantee it is 100% dairy, gluten or nut-free as the dish is prepared in kitchens that also use dairy & gluten products & nuts