



BRISBANE  
RACING CLUB



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The Brisbane Racing Club events team are able to answer any queries you may have about these packages. Please call (07) 3268 2171.

FOR MORE  
INFORMATION PLEASE  
VISIT [BRC.COM.AU](http://BRC.COM.AU)

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## Wedding Menus

*Exclusively available 1 September 2017 – 1 March 2018*

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# Lancaster Affair and Windsor Reception

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## entrée

mooloolaba caught prawns w avocado, lemon curd, watercress and pomegranate dressing (gf)

loin of lamb w goats cheese, grapefruit, baby beets & petite herb salad (gf)

crispy tamarind quail with buckwheat noodles, orange & black vinegar dressing

baked ricotta w heirloom vegetable, chilli basil caper salsa & carrot puree

corn fritter w grilled artichokes, asparagus, sicilian olives, sunflower seeds & balsamic

## main

sherry braised beef, w flat leaf parsley, potato mash, asparagus, oven dried roma tomato, watercress (gfo)

chicken breast w tomato & honey roasted almonds on herbed pea pancetta risotto w natural jus (gfo)

grass fed beef sirloin on oxtail and trumpet mushroom risotto & mint, cashews & grilled lime

breast of duck, oven roasted w colcannon, corella pear chutney & watercress (gfo)

snapper w lemon infused potatoes, caper feta, roasted capsicum, rocket & grilled lime (gfo)

marinated lamb cutlets w spinach, roasted caramelised tomato, lemon yoghurt mash (gfo)

## dessert

rum syrup cherry compote kirsch cream w orange saffron sauce & king island cream

mascarpone cheese mousse with a mixed berry compote and macadamia crunch

layered black & dark chocolate parfait w compote of fruits and peppermint sabayon

banana pudding, whiskey caramel, honeycomb mascarpone





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# Flemington Feast Menu

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entrée  
to start

a selection of artisan salumi, air dried, hot smoked, salted & cured meats, duckling n' truffle pate, farmhouse terrine, cheddar, w/- english style onions, dill cucumbers, pickles, relishes & chutney...stone oven baked breads (gfo)

the main affair *(Select 3)*

grain fed breast of chicken w warm mediterranean salad, wilted spinach  
nq barramundi fillet, wombok & paris mash, refried onion, splash soy  
18 hour braised new england beef w potato gnocchetti, mushrooms, barolo jus, shaved grana  
twin bone lamb rack w crushed thyme potato, confit garlic, asparagus tips  
ligurian seafood risotto w fennel, prawns, cuttlefish, seasonal molluscs' &  
merguez sausage w hints of chilli & saffron(gf)  
potato gnocchi w tomato, capsicum, red onion, eggplant and spinach leaf, basil (gfo)

salads /sides *(Select 3)*

hand cut, roasted root vegetables, split fennel w rosemary n' thyme(gf)  
steamed broccolini w buttered toasted flaked almonds, persian feta (gf)  
slow roasted tomato, baby spinach, topped w bocconcini & lemon myrtle dressing  
chat potato & bean salad, radish, pine nuts & grain mustard dressing  
chilled garden salad of heirloom tomato, continental cucumber, shaved red onion, mixed leaves w extra  
virgin olive oil & white wine vinegar dressing (v, df, gf)  
quinoa, shaved fennel, black figs, feta, parsley & mint w orange vinaigrette

to finish

chilled fresh seasonal queensland fruits (gf)  
premium farmhouse cheese w dried fruits, condiments & crackers

from the pastry kitchen

fruit & curd filled tartlets, cakes, tortes, slices, choux & french macarons

*Seafood Upgrade - \$25.00pp  
natural coffin bay or tassie oysters(gf)  
whole fresh wild ocean run mooloolaba prawns w lemon (gf)*



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# Soiree Cocktail Menu

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Suitable for 2.5 hours- 5 hours

on arrival  
food stations

a selection of artisan salumi, air dried, hot smoked, salted & cured meats,  
duckling n' truffle pate, farmhouse terrine, cheddar, w/- english style onions, dill cucumbers,  
pickles, relishes & chutney...stone oven baked breads (gfo)

chilled selection

seared beef carpaccio w beetroot chutney & goats curd on olive oil crostini  
warm soft shell crab boa, cucumber, greens & light chilli jam  
blood orange & gin cured salmon on buttermilk blinis w crème fraiche & chives  
tartlets of hot smoked trout on horseradish crème fraiche, beetroot pearls

hot selection

potato rosti topped w peppered sirloin & béarnaise  
north queensland barramundi spring roll w nan jim  
oregano & lemon charred sovereign lamb cutlet w minted curd (gf)  
green prawn tails wrapped in a crisp potato nest (gf)  
hand wrapped vegetable & black mushroom spring rolls w light soy (gf)

dessert

chilled fresh seasonal queensland fruits  
a selection of premium farmhouse cheese w dried fruits, condiments & crackers  
individual desserts including cakes, tortes, slices, fruit & curd filled tartlets, choux & macaron

soakers

steamed scallop dumpling in banana leaf w chilli jam (gf)  
malay style curry puff w natural yoghurt  
butternut, caramelized red onion & meredith farm goats cheese