

Australian Turf Club[®]

A FLAVOUR FOR
EVERY OCCASION

PLATED LUNCH AND DINNER MENU

ROSEHILL GARDENS



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Led by our Executive Chef Gerry Maher, our culinary team are unwavering in their commitment to flawless service and superb food guaranteeing your guests an unforgettable experience.

The mastery and innovation of our chefs is paired with the quality of the readily available, locally-grown seasonal ingredients.

ENTRÉE

Pumpkin ravioli, wild mushroom, spinach, wilted tomato and toasted pinenuts and lemon sage butter sauce (v)

Zucchini, roasted onion and oregano tart, Danish feta, watercress, baby herb salad, tomato vinaigrette (v, nf)

Panisse fries with broccoli, chickpea and tomato salad, sheep's milk curd, candied lemon, salsa verde (v, gf)

Steamed Tasmanian ocean trout fillet, goat's curd, crushed pea, pickled cucumber salad, parsley oil dressing (gf, nf)

Roasted king salmon, celeriac cream, heirloom beets, lemon black garlic puree, salmon pearls, green chilli oil (gf, nf)

Baby chicken with Indian spice, black olive khichdi, tandoori eggplant, saffron and cardamom dip (gf, nf)

Confit chicken and ham hock terrine, poached apricot, brioche crisp and tarragon mayonnaise

Cumin spiced duck breast, miso eggplant puree, compressed pear, candied peanuts and baby shiso leaf, lime miso glaze (df)

Soy marmalade glazed pork belly, shredded carrot and daikon salad, pickled shitake, avocado cream, chili soy dressing (nf)

Spiced lamb fillet on whipped ricotta, burnt onion puree, preserved lemon, radish and baby greens (nf)

Slow cooked beef short rib, cauliflower cream, lemon kale, curry oil dressing, cumin spiced filo crisp



MAIN COURSE

Vegetarian

Indian cauliflower, potato and chickpea curry, leafy greens, steamed basmati rice (v, vf, gf, nf)

Butternut pumpkin, kale, mushroom and goats cheese strudel, confit truss tomato, spinach cream sauce, watercress salad (v, nf)

Saffron brassicas vegetable paella with white beans, charred sweetcorn, garden picked red chili, coriander pesto (v, df, gf)

Thyme, desiree potato gnocchi, green olive, pine nut, ricotta and teardrop tomato, parmesan cream sauce, cheesy Panko crumbs (v)

Roasted tamari tofu, warm salad of aubergine, zucchini and asparagus, petite leaves, tomato emulsion, roasted almonds (v, vg, df, gf)

Fish

Pan seared "Humpty Doo" barramundi, Paris mash, citrus carrot tapenade, garden asparagus, saffron leek cream sauce (gf, nf)

Slow roasted petuna ocean trout on Brussel sprout choucroute, braised fennel, snow pea tendrils, veracruzian tomato sauce (gf, nf)

Steamed darne of NZ king salmon, roasted heirloom vegetables, king brown mushroom, lemon potato puree, creamy dill veloute (gf, nf)

Grilled blue eye cod in soy ginger broth, sesame Asian greens, prawn lemongrass dumpling, fragrant herb salad (nf)

Chicken

Free range Thai style chicken supreme with "Aunty Tao" spicing, fragrant jasmine rice, bok choy, spiced coconut curry sauce (df, nf)

Baby chicken, parmesan and shallot risotto, harissa green beans, lemon chicken reduction (gf, nf)

Confit lemon and herb chicken Maryland, pommes anna, stuffed zucchini flower, red pepper and tomato sugo, pesto oil

Roasted free range chicken supreme, pearl barley leek risotto, sugar snap peas, crisp chicken corn croquette, thyme jus (nf)



MAIN COURSE

Meat and Game

Hawkesbury region duck breast, potato and lemon gnocchi, petite vegetable, orange compote, grand manier jus (gf, nf)

Grilled Berkshire pork cutlet, parsnip puree, roasted thyme potatoes, rosemary apples, asparagus, port wine reduction (nf, gf)

12 hour braised and pressed Berkshire pork belly, sweet potato puree, eggplant, steamed greens, crisp apple wafer, calvados jus (nf, gf)

Marinated great southern lamb rump, cauliflower puree, thyme potatoes, wilted greens, lamb reduction (gf, nf)

Slow cooked and pressed great southern lamb shoulder, cheesy polenta, roasted capsicum, steamed beans, port wine reduction (gf, nf)

NY striploin of beef, warm potato and red onion salad, dressed rocket, mustard horseradish dressing (gf, nf)

Grass fed beef tenderloin, pommes dauphine, forest mushroom medley, crisp tempura onion rings, grain mustard jus (nf)

Grass fed beef fillet, smoked sweet potato, porcini mushroom duxelle, crisp kale leaves, beef red wine reduction (gf, nf)

White river veal striploin, spiced lentils, fennel, buttered carrots, tomato agro dolce (gf, nf)



DESSERT

Mini chocolate and cherry cedeau, black forest milkshake shot, cherry pâte de fruit, dried chocolate bark

Whole orange and almond cake with rose petals, pistachios and whipped ricotta (gf)

White chocolate and green tea tiramisu with green apple sorbet, dulcify sauce and pistachio crumble (gf)

Coconut pavlova with passion mango foam, compressed pineapple and coconut snow (gf)

Chocolate and salted caramel tart with pretzels, caramelised pecans, bananas and chantilly cream

S'mores cheesecake with toasted marshmallows, milk chocolate ganache with whipped peanut butter and chocolate cream

Strawberry and coconut magnum with orange, grapefruit and mandarin salad, elderflower cream and white chocolate soil

Burnt lemon tart with concord grape puree, rum and raisin ice-cream and poppy seed tuille

Pistachio and white chocolate opera, cherry ganache and pistachio macaron

Lemongrass, coconut and palm sugar panna-cotta with basil and chilli lime dressing, peppered pineapple crisp

White chocolate and raspberry rice pudding with cranberry biscotti, rhubarb and fresh mint

Dark chocolate pave, peanut butter ice cream, hazelnut granola crumble, macerated fresh strawberries



PLATED LUNCH AND DINNER PACKAGE DETAILS
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Two course menu and three hour beverage: package \$105.00 per person

Two course menu and four hour beverage: package \$115.00 per person

Three course menu and five hour beverage package: \$125.00 per person

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, nf = nut free

Vegetarian options are created and designed around your menu choices for your guests.

Surcharge of \$3.50pp per course applies for alternative menu service.

All dishes may contain allergens. 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.

The Australian Turf Club reserves the right to substitute ingredients according to availability.