



AUSTRALIAN TURF CLUB

A FLAVOUR FOR EVERY OCCASION

CANAPÉ MENU

ROYAL RANDWICK
ROSEHILL GARDENS
WARWICK FARM
CANTERBURY PARK



CANAPÉ MENU

Led by our Executive Chefs George Mullen and Gerry Maher, our culinary team are unwavering in their commitment to flawless service and superb food. Their mastery and innovation is paired with the quality of the locally-grown, readily available, seasonal ingredients to create extraordinary canapés.

COLD CANAPÉS

\$6.00 per piece

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

Smashed broad bean and pea with ricotta and toasted brioche (v)

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

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

Mini goats cheese, onion and chive tarts with whipped cream cheese (v)

Poached prawn tartlet with lemon cream

Sydney rock oysters with sesame seaweed and mirin dressing (gf, df)

Cured and spice rubbed yellow tail kingfish, avocado, heirloom beets, crushed almond (gf, df)

Cured NZ king salmon tartlet, basil mousse and baby cress

Smoked chicken, crème fraiche and mustard on cheesy polenta cake

Petite finger sandwiches of chicken, celery and walnut, herb mayonnaise

Peking duck pancake with hoisin and fresh cucumber (df)

Duck liver parfait with candied Cointreau orange, sourdough crisp

Shredded Peking duck on crisp lettuce with caramelised peanut, shallots and mandarin, citrus miso (gf)

Chermoula spiced lamb on potato rosti with crushed pea and fetta (gf)

Great southern lamb fillet, pumpkin hummus, pickled carrot and black olive (gf, df)

Miso beef tenderloin, toasted sesame and shallot on crisp potato, lime aioli (gf, df)

Reuben crispbread with smoked beef, English mustard emulsion, pickles and rye croute

Torched wagyu beef on sushi rice, horseradish cream (gf)



HOT CANAPÉS

\$6.00 per piece

Roasted cauliflower and coconut soup with curry oil dressing (v, vg ,df ,gf)

Pea, shallot and goats cheese risotto cake with almond crumbs and tomato relish (v, gf)

Vegetable gyoza dumplings with black vinegar dressing (v)

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

Crisp prawn, mushroom and coriander wonton, spiced plum dipping sauce (df)

Caramelised BBQ scallop, wilted ginger spinach, passionfruit hollandaise (gf)

Crisp tempura fish pieces with lemon caper mayonnaise

Salmon, dill and garden leek frittata with lemon cream and chive

Potato mille-feuille with flaked trout, avocado and pickled radish (gf)

Mustard and orange chicken drumettes with toasted sesame (df, gf)

Chicken, potato and thyme croquette, smoked bell pepper sauce (df)

Gourmet Peking duck and shitake pies with dipping sauce (df)

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

Maple chilli glazed pork belly with compressed apple, toasted cashew crumb (df, gf)

Petite lamb pies with sour cream pastry, beetroot balsamic relish

Spicy minced lamb and herb samosa, cucumber riata

Sicilian styled beef meatballs with roasted pepper and tomato sugo (df, gf)

Mini lean beef pies with tomato ketchup (df)

Mini beef sliders with cheddar cheese and onion relish

Balinese beef on bamboo skewers with coconut chimichurri (df, gf)



SUBSTANTIAL BOWL CANAPÉS

\$8.50 per piece

Vegan lentil, eggplant and potato curry with basmati rice, whipped coconut cream (v, vg)

Chickpea and pumpkin falafel on spiced quinoa with lemon and tahini dressing (gf, v, vg)

House made potato gnocchi, wilted tomato, roasted zucchini, basil and Veracruzian tomato sauce (v)

Field mushroom, ricotta and butternut pumpkin risotto, rocket parmesan pesto (v, gf)

Baby vegetable, watercress and goat's cheese salad, pickled pine nut agrodolce (gf, v)

Coconut crusted green prawns with papaya salad, fresh lime and nam jim (df, gf)

Poached NZ salmon with dressed green leaves, toasted almond, yellow curry dressing (gf)

Beer battered hake fillets, crushed crispy potato, caper aioli and crushed peas

Poached ocean trout with caesar salad and poached egg dressing

Yellowfin tuna poke bowl, brown rice, avocado, sesame and pickled ginger, lime miso dressing (df)

Alaskan crab macaroni and cheese with garden herbs and citrus

Crispy fried chicken with kimchee salad, pickled radish and chili sambal (df)

BBQ Berkshire pork on crisp bread roll with hickory sauce and crisp slaw

Spanish style meatball with tomato sugo, flatbread and salsa verde

Korean style slow cooked beef with steamed rice, ginger, shallot and hot sour cucumber salad (df, gf)



DESSERT CANAPÉS

\$6.00 per piece

Petite elderflower and crème fraiche tartlets with strawberries

Mini pecan and caramel pies with vanilla cream

Whole mini orange and Persian cakes (gf)

Lemon citrus tarts with lavender dust

Chocolate panna-cotta on rice crispy cakes

Assorted petite French macarons (gf)

Caramelized banana tarts with sugar candied walnuts

Green apple, cinnamon and coconut crumble shots

Petite passionfruit curd pavlova (gf)

Blueberry and white chocolate shots with yuzu gel (gf)

Dark chocolate brownie with salted popcorn

Mini pistachio and strawberry tarts

Mini poached pear and almond frangipane slice (gf)

Coconut custard with fresh mango and lime (gf)

Milk chocolate tarts with violet rock candy

White chocolate and hazelnut praline spoons (gf)

Cherry Ripe brownie slice with ganache

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

All dishes may contain allergens.

Kindly advise your Event Manager in advance of any food allergies or intolerances.

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