



MACKAY TURF CLUB_{INC.}

Ooralea Racecourse

THE

Turf

CLUB

WEDDING MENU



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MENU – ONE

5 ITEMS @ \$35PP – ADDITIONAL ITEMS \$5 EACH

Mini Fish & Chip Baskets with Lemon & Tartare

Mini Sumac Squid & Chips with Lemon & Sweet And Sour / Tartare

Mini Smoked Salmon Blinis with House Made Ricotta, Chives & Cucumber Gel

Mini Calzones in an Assortment of Flavours – Hawaiian, Pepperoni, Margherita

American Cheeseburger Sliders

Potato and Gruyere Croquettes

Sweet Chilli, Lime & Mint Chicken Skewers

Mixed Local Pastizzis

Kentucky Style Cauliflower Bites with Cheese Sauce & Chives

BBQ Beef & Pork Meatballs

Asparagus & Mozzarella Wrapped in Prosciutto.

Mexican Prawn Tostada Bites with Spiced Prawn, Guacamole & Corn Salsa

Antipasto Skewers with Salami, Hot Sappressa, Olive, Artichoke, Bocconcini, Cherry Tomato and Basil

Strawberry Balsamic Bruschetta on Sourdough with Persian Fetta, and Balsamic Glaze

Classic Bruschetta on Sourdough with a Mix of Fresh Tomato, Basil, Red Onion, Persian Fetta and Balsamic

Mini San Choy Bow – Spiced Pork with Vegetables, Peanut, Shallot Served in a Crispy Lettuce Cup

Three Cheese and Jalapeno Filled Mushrooms



MENU - TWO

6 ITEMS @ \$48PP

Texas Style BBQ Pork Belly Burnt Ends

Gourmet Assorted Skewers

- Prawn

- Chicken

- Lamb Koftas

House Made Gourmet Mini Pies

- Beef, Green Peppercorn & Camembert

- Lamb, Rosemary & Confit Garlic

- Chicken, Sweet Corn & Mushroom

TFC Crispy Chicken Bites with House Made Sweet Mustard Sauce

Lamb and Mango Chutney Brioche Sliders with Tzatziki and Rocket

House Made Confit Duck Spring Rolls with Hoisin Dipping Sauce



Platters

Small Cold – \$50

Medium Cold – \$150

Large Cold – \$300.00

Mixture of Hard, Soft and Molded Cheeses with a Variety of Nuts, Dried Fruit, Fresh Fruit, Crackers, Dips, Dried and Cured Meats, Olives and Pickles

Medium Antipasto – \$165

Large Antipasto – \$325

Mixture of Soft and Hard Cheeses with Roasted, Marinated and Pickled Vegetables, Olives, Dips, Crackers, Crusty Bread and Olive Oil

Small Hot – \$40

Medium Hot – \$120

Large Hot – \$350

Mixture of Hot Food including Spring Rolls, Samosa, Chicken Wings, Mini Pies, Sausage Rolls, Pastizzis, Beef and Chicken Dim Sim and Mini Quiches

Medium Fruit – \$100

Large Fruit – \$200

Mixture of Fresh Seasonal Fruit

Medium Sandwich – \$TBA

Large Sandwich – \$TBA

Assortment of Fresh Sandwiches



Barbeque

BUFFET

\$50PP

BUFFET ALWAYS INCLUDES FRESH BAKED BREAD ROLLS, BUTTER,
RELISHES, SAUCES, DEMI-GLACE AND CONDIMENTS.
ADDITION OF WHOLE PIG ON A SPIT – ENQUIRE FOR PRICING.

Choice of 4 protein options as follows:

- Mixed Marinated BBQ Pork Short Ribs
- Rib Fillet Steaks
- Smoked Brisket
- Mixture of Thick Gourmet Sausages
- Garlic & Rosemary Lamb Cutlets
- Lamb Koftas with Yoghurt Sauce
- Honey Soy Chicken Skewers
- Smoked Beef Short Ribs
- Charcoal Style Chicken Pieces

Choice of 2 salads as follows:

- Mango, Avocado and Honey Macadamia Salad with Cos Lettuce and White Balsamic Vinaigrette
- Fresh Watermelon and Fetta Salad with Persian Fetta, Mint, Cucumber and Balsamic Glaze
- Avocado and Red Pawpaw Salad with Iceberg Lettuce, Finger Lime, Fresh Corn & Sweet Mustard and Roasted Sesame Dressing
- German Potato Salad with Onion, Egg, Gherkins, Bacon and Spring Onion in a Creamy Dressing
- Classic Caesar Salad with Cos Lettuce, Bacon, Crotons, Egg, Shaved Parmesan and House Made Caesar Dressing



Christmas

BUFFET

\$52PP

ADDITIONAL OPTIONS:

EXTRA HOT PROTEIN \$9PP

EXTRA HOT VEG ITEM ADDITIONAL \$6PP

EXTRA SALAD ADDITIONAL \$6PP

BUFFET ALWAYS INCLUDES:

FRESHLY MADE BREAD ROLL IN AN ASSORTMENT OF FLAVOURS AND BUTTER,
RELISHES, SAUCES, DEMI GLAZE AND CONDIMENTS

Choice of 2 hot proteins as follows:

- Cider Roast Pork & Crackle
- Honey & Clove Glazed Ham
- Brioche, Cranberry & Apricot Stuffed Turkey
- Seeded Mustard & Herb Crusted Roast Beef Topside
- Smoked Brisket
- Smoked Coral Trout with Lemon, Parsley & Garlic Remoulade

Choice of 2 hot vegetables as follows:

- Bacon, Corn & Potato Bake
- Steamed Seasonal Vegetables
- Duck Fat Rosemary Potatoes
- Sticky Maple Baby Carrots and Parsnip
- Corn on the Cob with Parmesan, Chilli & Lime
- Roast Pumpkin with Pistachio Dukkha

Choice of 2 salads as follows:

- Classic Caesar Salad with Cos Lettuce, Shaved Parmesan, Croutons, Bacon, Egg & House Made Caesar Dressing
- Mango, Macadamia & Avocado Salad with Cos Lettuce, and White Balsamic Vinaigrette
- German Potato Salad with Onion, Egg, Gherkin, Bacon, Spring Onion and a Creamy Dressing.
- Fresh Garden Salad – Mixed Leaves with Tomato, Onion, Cucumber and Carrot with a Tangy Citrus Vinaigrette
- Fresh Watermelon and Fetta Salad with Mint, Persian Fetta, Cucumber and Balsamic Glaze





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Event

MENU

Alternative Drop

1 COURSE \$45

2 COURSE \$70

3 COURSE \$85



ENTREES

Braised Masted Stock Pork Belly

Braised Master Stock Pork Belly served with Buttery Parsnip Puree, Pickled Carrot and Master Stock Jus

Beef Bone Broth

Slow Braised Beef Broth Served with Vermicelli, Thinly Sliced Eye Fillet, Sweet & Sour Soy, Sesame and a Light Chilli Oil

Harissa Pork Medallion

Smokey Marinaded Pork Loin Medallion served with Honey Parsnip, Crispy Sweet Potato and Benedictine Demi-Glace

Middle-Eastern Lamb Rump

Spiced Lamb Rump, Sliced on House Made Flat Bread served with Rocket, Zhoug, Labneh and Roasted Tomato Medley

Butter Poached Bug

Butter Poached Bug served with Cauliflower Puree, Pickled Asparagus, Ground Pistachio and Crispy Prosciutto

Seared Scallops

Seared Large Scallops served with Chorizo Crumb, Strawberry Consume, Gruyere Crisp and Fresh Herbs

Lamb Cutlets

Tender Lamb Cutlets served with Pineapple and Avocado Salsa, Fresh Rocket and Strawberry Balsamic

Smoked Coral Trout Fishcake

Smoked Coral Trout Fishcake served with Daikon and Caper Remoulade, Crispy Speck Lardons, Spring Onion and Balsamic Glaze



MAINS

Loin of Beef

Tender Eye Fillet Served with Pumpkin and Cumin Puree, Spiced Pearl Couscous, Crispy Sweet Potato and Fresh Herbs

Crispy Skin Duck

Golden Crispy Duck Breast served with Confit Garlic Puree, Chervil Sauce, Broccoli Flowerets, Saffron Arancini and Nutmeg

Braised Lamb Ossobuco

Tender Braised Lamb in a Rich Gravy with Carrot, Onion, Celery, Leek, Fresh Herbs, Buttery Mashed Potato and Chives

Brie And Prosciutto Chicken Breast

Brie Filled Chicken Breast, wrapped in Prosciutto and served with Buttery Mashed Potatoes, Blueberry Jus, Chorizo Crumb and Seasonal Greens

Beef Cheek Wellington

Classic Beef Wellington with Tender Braised Beef Cheek, Prosciutto, Mushroom Duxel, Pate & Mustard, served with Seasonal Greens, Yorkshire Pudding and Demi-Glace

Saffron, Truffle And Chicken Risotto

Creamy Saffron and Parmesan Risotto with Tender Chicken, Fresh Rocket, Truffle Oil, Peas and Fresh Herbs

Pistachio Crusted Spanish Mackerel

Pistachio Crusted Local Mackerel served with Crispy Fondant Potato, Noisette Hollandaise, Crispy Prosciutto and Seasonal Greens



DESSERTS

Paris Brest

Choux Pastry Filled with Hazelnut Praline and Crème Pâtissier, served with Caramelised Almond, Toffee and Frangipane

Coconut and Pineapple Bavarois

Spiced Coconut Bavarois filled with Caramelised Pineapple, served with Pistachio Biscotti and Vanilla Ice Cream

Black Forest

Individual Petit Black Forest Gateau with Chocolate Sponge, Kirsch, Sour Cherry Compote, Chantilly Cream, Chocolate Ganache and Raspberry Sorbet

Strawberries and Cream Cheesecake

Mirror Glazed Strawberry and Goats Cheese Cheesecake with Vanilla, Strawberry Compote and Cinnamon Shortbread Crumble

Honey and Passionfruit Panna Cotta

Local Honey Pannacotta with Passionfruit Gelee, Candied Walnut, Citrus Shortbread and Rum & Raisin Ice Cream

Apple and Pear Tart Tatin

Caramelized Apple and Pear served on warm Buttery Pastry with Cinnamon Sugar, Vanilla Bean Ice Cream and Anglaise

Blueberry and Lemon Meringue Tart

Buttery Tart filled with Fresh Blueberry, Blueberry Curd and Lemon Flavoured Meringue Served with Blueberry Compote, Almond Frangipane and Vanilla Bean Ice Cream

Cherry Clafouti

Sweet Cherries baked in a Vanilla Custard served with Puff Pastry, Vanilla Bean Ice Cream, Blackberry Compote and Citrus Madeleine





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