

PORT MACQUARIE RACE CLUB & FUNCTION CENTRE

Function Menu

\$40.00 PER HEAD - CHOICE OF 12 HOT OR COLD

\$35.00 PER HEAD- CHOICE OF 10 HOT OR COLD

\$30.00 PER HEAD - CHOICE OF 8 HOT OR COLD

Canapes - Hot

TEMPURA CHICKEN SKEWERS

Maple glazed with coriander and honey mustard dip.

SPICY BEEF SKEWERS

Spicy marinated beef with chimichurri (gf)

ITALIAN MEATBALLS

With bearnaise mayo dip, (gf option avail)

CHICKEN DRUMETTES

In sticky BBQ smokey sauce.

DUCK SPRING ROLLS

With sweet chilli dip.

MINI PIES - MIXED VARIETY

Chicken Curry, Peppered Steak, Lamb Rosemary

CRUMBED MOZZARELLA

CHEESE STICKS (V)

PRAWN SPRING ROLLS

Thai prawn spring rolls with Asian dipping sauce.

KAARAGE CHICKEN

Kaarage Chicken with kewpie mayo dip.

MINI PIZZA

Margherita with basil

SALT AND PEPPER SQUID

MINI SAUSAGE ROLLS

Served with housemade tomato relish

PASTIZZI

Spinach & Fetta (v)

Canapes - Cold

FRITATTA

Brocoli, kale, goats cheese and arugula (v,gf)

BEEF CROUTON

Medium rare beef, caramelised onion, beetroot relish, crouton

BRUSCHETTA

Tomato, baby mozzarella, basil oil (v)

FOCCACIA

Spiced roast pumpkin, garlic ricotta, pepita seed (v)

Substantials - \$4ea

HOT DOG

American mustard, dill cucumber, red onion and cheddar

PULLED PORK SLIDER

With Japanese pickle

FISH TACOS

Crumbed fish, lime aioli, red onion and tomato salsa

BEEF BRISKET TACO

With iceberg lettuce & sriracha

PRAWN TACO

With plum sauce, pickled veg

Noodle Boxes - \$6ea

BEEF/CHICKEN JAPANESE CURRY

Served with scented rice.

MUSTARD BEEF

With soba noodles, spring onion.

CHAR SIU PORK

With egg noodle, bok choy

LAMB TAGINE

Harissa Lamb tagine, four bean mix, cous cous, tzatiki

SPAGHETTI BOLOGNESE

Lasagna ribbons, parmesan

FISH AND CHIPS

Crumbed fish & chips, tartare

Port Macquarie Race Club & Function Centre

MENU

CANAPES

Cold

Rolled crepe of hoisin duck, cucumber and spring onion

Seared tuna, sesame seed, caramelised ginger and aioli (gf)

Wonton biscuit, smoked salmon, baby spinach, parmesan, sour cream and roe

Prawn and chilli rice paper rolls (gf)

Danish feta tartlet, roasted eggplant and baked cherry tomato (v)

Rosemary wafer, medium rare beef, beetroot relish and horseradish

Fried camembert, cherry tomato, pesto (v)

Frittata, broccoli, spinach, goats cheese and arugula (v/gf)

Hot

BBQ pulled pork tartlet, wombok and apple slaw, kewpie mayo

Spicy marinated beef skewers with chimichurri

Sliced fried chat potato, roasted ribbons of zucchini, herbed sea salt (v, gf)

Maple glazed tempura chicken skewers, coriander and honey mustard

Wonton tartlet, harissa lamb and preserved lemon yogurt

Arancini of mushroom, truffle oil, parmesan and parsley mayo (v)

Skewered prawn, crispy filo and wasabi mayo

Italian meatballs and béarnaise mayo dipping sauce

Sliders

Pulled pork and Japanese pickle

Wagyu beef, caramelised onion, tomato chutney

Roasted chicken, kewpie mayo and kimchi

Hot dog, American mustard, dill cucumber, red onion, cheese

Noodle Boxes

Lamb tagine, harissa, four bean mix and cous cous, tzatziki

Asian slaw, chicken karaage, pickled ginger

Japanese chicken/beef curry and scented rice

Fish n chips

PRICING (Per Head)

Canapes

\$45.00 – choice of 12 cold or hot

\$40.00 -choice of 10 cold or hot

\$35.00 – choice of 8 cold or hot

Sliders

\$4.00 each

Noodle Boxes

\$6.00 each



Functions Menu

2 Courses \$46

3 Courses \$52

ENTREE

Maple glazed tempura chicken skewers
coriander and honey mustard dip

Spicy marinated beef skewers with
chimichurri (gf)

Chicken drumettes in sticky BBQ Smokey
sauce

Duck spring rolls with sweet chilli dip

Chicken Karaage with kewpie mayo dip

Thai prawn spring rolls Asian dipping sauce

Salt and pepper squid

Tomato bruschetta, baby mozzarella,
basil oil (v)

Focaccia, spiced roasted pumpkin, garlic
ricotta, pepita seed (v)

MAIN COURSE

Parmesan crumbed chicken with red onion cherry tomato
rocket salad, fresh herbs, parmesan cheese and aioli

Pork ribs with cauliflower puree, wombok apple slaw
and smoke bbq sauce

Porterhouse steak and warmed potato salad with
mustard, sour cream, spring onion and beetroot relish

Grilled white fish fillet with a preserved lemon and
vegetable cous cous

Pork scotch fillet with creamed cabbage, apple puree,
Dianne sauce and fried shallots

Breast of chicken with a leek mousse, wild mushrooms
and truffle scented white sauce

Fillet of Salmon with baby vegetables and tomato vinaigrette

Lamb rump with a mild spiced tomato ratatouille and
walnut oil

Gourmet thick sausage, rich gravy, creamed potatoes,
caramelised onions and baby beets

DESSERT

Vanilla cream with sparkling wine poached strawberries

Lemon Cheesecake whipped cream and berries

Sticky date pudding with caramel sauce and vanilla ice cream

Vanilla crème brulee with sweet biscuit

Red wine poached pears with sorbet

Rich chocolate tart and dollop cream

Steamed Fruit pudding and crème anglaise

Bread and buttered vanilla baked custard

Layered puff pastry with caramelised apple and banana stack

Chocolate brownie with roasted coconut vanilla ice cream

Port Macquarie Race Club