



Catering Menu

Morning Tea/ Afternoon Tea

A selection of mini muffins, Danish pastries and cheese croissants. Served with unlimited tea, coffee and hot chocolate.

\$ 7.50 pp

(Min. 8 people)

Extras

Selection of fruit juices

\$ 1.50 pp

Seasonal fruit platter

\$ 2.50 pp

Upgrade croissants to selection of ham & cheese,

Chicken & cheese and tomato & cheese

\$ 2.00 pp

Standard Package + All Extras

\$ 12.50 pp

Pizza (available after 5pm only)

Fresh gourmet pizza (4 slices per person)

Choose from Supreme, Tropicana, Hawaiian, Mexican,

Meat Lovers, Chicken Lovers, European, Aussie, Seafood,

Vegetarian, Portofino or American.

\$ 10.00 pp

(Min. 8 people)

BBQ Meal

Tasty beef sausages served with fried onions in a fresh bun, with marinated chicken skewers, rustic cut fries and salad.

\$ 12.00 pp

(Min. 10 people)

Roast Meal

Tender roast beef served with fresh dinner rolls, peas, carrots, rustic cut fries and gravy.

\$ 17.50 pp

(Min. 15 people)

Finger Food

\$ 9.50 pp

Samosas and vegetable spring rolls with sweet chilli sauce.

(Min. 15 people)

Rustic cut fries served with sour cream.

Mini sausage rolls and a selection of mini pies with tomato sauce.

Turkish bread with two dips.

Extras

Garlic Chicken Balls (2)

\$ 1.80 pp

Mini quiches in 3 varieties (1)

\$ 1.50 pp

Crumbed whiting fillets (1)

\$ 1.00 pp

Standard Package + All Extras

\$ 12.50 pp

Hamburger & Fries

\$ 10.00 pp

Create your own hamburgers with fresh delicious beef patties

(Min. 8 people)

with a selection of salad, onion, cheese and sauces

Served with a side of rustic cut fries.

Cafe Hire & BYO Policy

Catering can be served before or after racing in our cafe room which is hired at a rate of \$50.00 per half hour.

BYO alcohol is permitted after racing when the care room is hired. No other outside food or drink is permitted.

Beverages

We offer a selection of cold beverages including soft drinks, water, juices and quality espresso coffee. A drinks tab can also be arranged for your function, either open or prepaid.

Special Requirements

Please advise us if you require any modifications to the menu to suit guests' special dietary requirements.

Booking & Cancellation Policy

All catering requests must be finalised by 7 days prior to the event date. Any cancellations less than 7 days prior to the event will incur of fee of 100% of the cost.