



## DARWIN RACING

Welcome to the Fannie Bay Racecourse Function Centre. We believe that we offer our clients a range of exquisitely appointed venues, along with guaranteed privacy, the finest cuisine and professional, friendly staff. Irrespective of whether your function is corporate or private, we will endeavour to make it a function to remember.

Darwin Racing aims to not only ensure our customers of a great day at the races, but also a genuine Territorian experience. For an enjoyable, relaxing day out with family, friends, work colleagues or clients, Darwin Racing has a range of unique hospitality and corporate packages designed to make your day at one of our fantastic events a day to remember.

## Set Menu Options (v = vegetarian g = gluten free)

A choice of 2 dishes from each course to be served alternately

2 Courses= \$48.00 3 Course= \$58.00

### Entree Menu

**Smoked Ham Salad** slow roasted pear with shavings of cured smoked ham, walnuts and raspberry essence

**Beetroot Cured Atlantic Salmon** slices of beetroot cured Atlantic salmon on a bed of rocket, spanish onion, fetta cheese, caper berries and cherry tomatoes with mango chilli dressing

**Barbequed Duck Breast** Succulent pieces of barbequed duck on a bean shoot and cashew salad with chilli caramel and coriander

**Prosciutto, Pear and Beet salad** Timbale of roasted red and golden beets layered with pear, and garnished with candied nuts, pomegranate seeds, and reduced balsamic drizzle

**Nicoise Prawn** seared king prawns served on top of a refreshing potato, basil, onion, and asparagus salad

**Scampi Salad** Pan fried scampi tail with gazpacho dressing and ouzo olive salsa

**Spicy Beef** Spicy beef with thai style pineapple and cucumber salad, Tamarind glaze and roasted cashews

### Main Menu

**Orange Glaze Beef Porterhouse** Aged porterhouse cut marinated with a rich orange glaze and served with béarnaise sauce and seasonal vegetables

**Chicken Porcini crust** Chicken breast topped with a porcini mushroom and herb crust finished with a honey thyme jus

**Scotch fillet** Portuguese marinated beef scotch fillet with blue cheese butter and red onion jam

**Pork Roulade** Pork fillet stuffed with spinach, pine nuts and apricots with a port wine jus

**Macadamia Crusted Barramundi** Wild barramundi encrusted with macadamia and lemon zest, finished with a lime butter sauce

**Black Russian Beef** New York cut beef marinated with tandoori, seeded mustard and vodka, and served with summer vegetables

**Pan-seared Marinated Chicken Breast** Marinated chicken breast with caramelized peaches, roasted garlic mash and baby beans, topped with a champagne cream

### Dessert Menu

**Jaffa Torte** A flourless chocolate cake made from poached oranges and almond meal served with chantilly cream and pink grapefruit

**Chunky Chocolate cheesecake** Rich chocolate cheesecake with white and dark choc chips throughout topped with chocolate ganache.

**Bacio** Rich hazelnut marquise on layer of chocolate sponge with caramelized figs

**Flourless orange and almond** served with orange and ginger compote

**White Gold Mudcake** White chocolate mudcake with strawberry coulis

**Pavlova and Strawberries** Soft pavlova with fresh fruit, passionfruit puree and cream

**Pecan Pie** served with whipped cream and smooth brandy anglaise

## Finger food Menu Option (v = vegetarian g = gluten free)

2 Hour continuously \$25.00 per person - Choose 6 hot finger food & 4 cold finger food

3 Hour continuously \$30.00 per person - Choose 6 hot finger food & 4 cold finger food

### COLD

- Chicken liver, port and sage pate on croute with julienne of spring onions & red peppers
- Thai coconut pancakes with mango and lime cream (v)
- Water crackers with smoked salmon, brie and dill
- Mini roasted vegetable stacks with aged balsamic (v)(g)
- Assorted mini wraps(v)
- Almond bread with Camembert cheese and fresh strawberries (v)
- Assorted sushi rolls (v)
- Fresh fruit brochette with mint yoghurt (v)(g)

### HOT

- Tomato and basil bruschetta (v)
- Crumbed fish goujons w/ sea salt & roasted garlic aioli
- Chicken skewers with chefs homemade sauce
- Salt and Pepper squid with mint and lemon yoghurt
- Crumbed Brie with blackberry jam (v)
- Mini quiches (feta, spinach, mushroom and cherry tomato)(v)
- Tempura prawn cutlets
- Mini bacon and egg pies
- Italian home style meatballs
- Vegetarian spring rolls and samosas (v)



**VEGETARIAN PLATTER** (\$180.00 platter 12 people ) Pumpkin risotto balls, spinach & ricotta puffs, vegetable bruschetta, sundried tomato & cheese turnovers

**SAVOURY PLATTER** (\$90.00 platter 12 people) Antipasto platter of kabana and pepperoni, cheese & corn chips, pretzels & nuts, vegetable crudities & dips

**BAKERY PLATTER** (\$190.00 platter 12 people) Mini pies, mini sausage rolls, assorted quiches, crostini and galette

**SEAFOOD PLATTER** (\$190.00 platter 12 people) Tempura prawn cutlets, salt & pepper squid, seafood mornay vol – au – vents, crumbed fish goujons

**SANDWICH PLATTER** (\$120.00 platter 12 people) Assorted triangle sandwiches & assorted wraps

**GOURMET SANDWICH PLATTER** (\$140.00 platter 12 people) Assorted baguette, turkish & focaccia rolls

**SUSHI PLATTER** ( \$160.00 platter 12 people) Assorted sushi platter with pickled ginger & wasabi mayonnaise

**YUM CHA ASIAN PLATTER** (\$140.00 platter 12 people) Whiting fillets, prawn cutlets, calamari sates, spring rolls, samosa and wonton

**BBQ CHICKEN PLATTER** (\$180.00 platter 12 people) Marinated chicken sates, chicken drum sticks marinated with honey and soy

**CHEESE PLATTER** (\$144.00 platter 12 people) Freshly sliced rainbow of fruit with assorted Australia cheeses, dried fruit, nuts and crackers

## **BUFFET MENU OPTIONS** (v = vegetarian g = gluten free)

2 Dish=\$48.00 (per person) 3 Dish=\$56.00(per person)

All served with steamed saffron scented rice and select 3 of the accompaniments.(min 40 pax)

### **Hot Mains**

- Chicken fillet cooked with Spanish onion, chorizo sausage and chick peas in tomato and garlic sauce.
- Honey mustard BBQ chicken pieces with crispy sweet potato
- Thai green curry chicken flavoured with lemon grass and coriander.
- Beef or Vegetarian Lasagne with grated parmesan cheese.(v)
- Roasted porterhouse of beef cooked with mustard and cracked black pepper and served with Yorkshire pudding and red wine jus
- Boned, rolled and roasted pork loin stuffed with prunes and caramelized leek and served with apple sauce
- Teriyaki BBQ steaks with caramelized onion
- Bratwurst German sausages on a bed of sauerkraut
- Tender cuts of beef with bacon and mushrooms in a red wine sauce.
- Veal Tortellini tossed with smoked bacon and fresh herbs, served in a creamy cheese sauce with toasted cashews.(v)
- Reef Fish fillets oven baked with macadamia nut and coconut lemon crust.
- Lamb Rogan Josh with crispy pappadam and minted raita.
- Sweet and Sour Apricot Pork with pineapple and capsicum.
- Panache of fresh market vegetables served with aioli butter.(v)(g)
- Char grilled zucchini, egg plant, swiss mushroom and red capsicum frittata(v)

### **Accompaniments**

- Green cabbage, onion, carrot and sultanas tossed with a creamy mayonnaise(v)
- Tossed garden salad with tomato, cucumber, Spanish onion and egg(v)(g)
- Marinated button mushrooms, artichoke and fresh oregano salad(v)(g)
- Baby beetroot and green bean salad with caraway seeds and ginger(v)(g)
- Baby potato and egg salad topped with chives and fried shallots(v)
- Orange, Spanish onion and spinach salad(v)(g)
- Fresh fruit platter - selection of in season fruits (g)
- Platter of mixed char-grilled vegetables caramelized in the oven with balsamic vinegar(v)(g)
- Penne pasta with smoked chicken, mushroom, tarragon, sun dried tomato and crème fraiche

### **Extra Seafood option \$15.00 per person,**

#### **1 choice of the following**

- Oyster Louisiana with sour cream, caviar and smoked salmon
- Cooked king prawn tower with lemon and seafood sauce
- Whole cooked scampi with lemon and mango salsa
- Platter of NZ mussels with a Thai vinaigrette

### **Extra Dessert option \$12.00 per person, 2 choices of the following**

- Black forest gateaux(v)
- Choc Fudge Truffle cake(v)
- Flourless Orange & Almond cake(v)(g)
- Apple Monterey pie(v)
- Caramel Cheesecake(v)
- Tiramisu(v)
- Lemon Meringue pie(v)
- Pear and almond tart(v)
- Fresh fruit platter - selection of in season fruits (g)
- Selection of Australian cheeses garnished with tropical fruit & crackers(v)

# BEVERAGES

## Beers

Full Strength:	Carlton Draught	\$6.00
	Pure Blonde	\$6.00
	VB	\$6.00
	Melbourne Bitter	\$6.00
	Carlton Natural	\$6.00
	Carlton Dry Fusion Lime	\$6.00
	Carlton Dry	\$6.00
	Corona Extra	\$7.00
	Crown Lager	\$6.50
Mid Strength:	Carlton Mid	\$5.50
	Pure Blonde Naked	\$5.50
	Crown Gold	\$5.50
Light:	Cascade Premium Light	\$5.00
	Fosters Light Ice	\$5.00

## Other Beverages

	Bulmer Cider	\$6.00
	Smirnoff Ice Red	\$8.00
	Black Douglas Scotch & Cola	\$8.00
	Black Douglas Scotch & Cola	\$8.00
	Black Douglas Scotch & Dry	\$8.00
	Cougar Bourbon & Cola	\$8.00
	Black Douglas Scotch & Dry	\$8.00
	Cougar Bourbon & Dry	\$8.00
	Full Spirit & Mix (Most Basic Spirits available)	\$6.50
	Orange Juice	\$3.50
	Soft Drinks	\$3.00

## White Wine

	2009 Wolf Blass Yellow Label Chardonnay	\$32	
	2009 Wolf Blass Bilyara Chardonnay	\$26.50	\$6 glass
	2009 Secret Stone Sauvignon Blanc	\$39	\$9 glass
	Wolf Blass Bilyara Sauvignon Blanc	\$26.50	\$6 glass
	2009 Wolf Blass Red Labe SSB	\$30	\$7 glass
	2008 Secret Stone Pinot Gris	\$39	

## Red Wine

	2009 Wolf Blass Bilyara Shiraz	\$26.50	\$6 glass
	2008 Ingoldby Cabernet Sauvignon	\$35	
	2009 Wolf Blass Red Label Cabernet Merlot	\$30	
	2009 Wolf Blass Yellow Label Pinot Noir	\$32	
	2008 Pepperjack Shiraz	\$40	
	2008 Wynns Coonawarra Estate 'The Galbles' Cabernet Shiraz	\$37	

## Sparkling Wine

	Yellowglen Yellow / Pink Piccolo	\$8	
	Wolf Blass Bilyara Sparkling Brut NV	\$26.50	\$6.50 glass
	Pink by Yellowglen 750ml	\$28	\$7.50 glass
	Yellow by Yellowglen 750ml	\$28	\$7.50 glass
	Yellowglen Perle Vintage	\$39	
	Les Petites PNC (French)	\$50	
	Seppelt Salinger Sparking 2006	\$60	

The above beverage list is subject to availability and may change in product and price

### Standard Package

Carlton Draught, VB, Melbourne, Carlton Mid, Pure Blonde Naked, Cascade Light, Wolf Blass Bilyara Shiraz, Wolf Blass Bilyara Sauvignon Blanc, Wolf Blass Chardonnay, Yellowglen Pink & Yellow

2 hours	\$35.00 per person
3 hours	\$45.00 per person
4 hours	\$50.00 per person
5 hours	\$55.00 per person

### Deluxe Package

Crown Lager, Carlton Draught, Pure Blonde, Melbourne, Carlton Mid, Pure Blonde Naked, Cascade Light, Wolf Blass Red Label Merlot, Wolf Blass Red Label Sauvignon Blanc, Wolf Blass Yellow Label Chardonnay, Yellowglen Pearle

2 hours	\$45.00 per person
3 hours	\$55.00 per person
4 hours	\$60.00 per person
5 hours	\$65.00 per person

### Premium Package

Corona, Crown Lager, Carlton Draught, Pure Blonde, Melbourne, Carlton Mid, Pure Blonde Naked, Cascade Light, Secret Stone Sauvignon Blanc, Pepperjack Shiraz, Yellowglen Pearle,

2 hours	\$50.00 per person
3 hours	\$60.00 per person
4 hours	\$65.00 per person
5 hours	\$70.00 per person

All packages include a variety of Schweppes soft drinks

Spirits are not included in beverage packages, they are available for cash sales or can be sold on consumption with a TAB

The above packages are subject to availability and may change in product and price.

Additional charge for tea/coffee \$4 per person



# Day Conference Menu

## **Morning & Afternoon Teas**

A selection of assorted biscuits, cakes and slices @ \$10.00 per person

Fresh fruit platters @ \$8.00 per person

## **Lunches**

Assorted sandwiches @ \$9.00 per person

Your choice of foccacias, Panini's and bagels filled with freshly sliced meats and fillings @ \$11.00 per person

Alternatively The Ted D'Ambrosio Bar is open every day offering hot and cold buffet lunches @ \$15.00 per person

## **Additional Beverages**

Coffee, tea and iced water continuous throughout the day @ \$5.00 per person

Orange juice or soft drink can be added for an additional \$3.50 per person

A fully stocked and staffed bar facility can be organised if required.

Function Pack as of 18  
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All information is correct as at 18 August 2011, prices include GST  
Prices and menu are subject to change.