

# NEWCASTLE

RACECOURSE

• EST 1907 •

## Premium Buffet Menu

### The Main Affair

Braised beef cheek with wild mushrooms & tarragon (GF)

Slow roasted pork belly with tomato chilli jam (GF)

Confit duck leg, with a creme-de-cassis jus (GF)

Marinated lamb rump, with chimichurri (GF)

Chilli salt squid (GF)

Mornay sea scallops

### Charcuterie & Antipasto

Air dried prosciutto and mild Italian salami's (GF)

olives (GF) (V)

Chargrilled pumpkin (GF) (V)

Wood fired red peppers (GF) (V)

Marinated Jerusalem artichoke (GF) (V)

Danish feta (GF)

Dinner rolls and artesian breads

### Hot Sides

Baked root vegetables (GF) (V)

Buttered seasonal vegetables (GF) (V)

### Cold Sides

Chat potato salad with crispy bacon, capers, seeded mustard dressing (GF)

Chargrilled vegetable and Israeli cous cous salad with spicey yoghurt (V)

Rocket, pear and parmesan salad with a lime vinaigrette (GF)(V)

Beets, goats curd, baby spinach, walnuts, balsamic dressing (GF)

### Seafood

Fresh tiger prawns with house made Marie Rose sauce (GF)

Sydney rock oysters w chef dressings

### Dessert

Chefs delicacies and individual desserts (V)

Fresh Fruit (GF)(V)

Australian cheese with quince paste, fruits and lavoush (GF) (V)