



SYDNEY
Showground
Sydney Olympic Park

2025 INDIAN MENU

OUR PHILOSOPHY

AT SYDNEY SHOWGROUND WE UNDERSTAND FOOD.

With over 25 years of experience running major events here (and many more in our heritage Moore Park location) we are proud to have won multiple catering awards and continue to deliver a world class modern food experience to our clients and their guests.

As home to the Sydney Royal Wine, Dairy and Fine Food Awards and with an iconic history spanning over 200 years of food judging, we also understand the value of celebrating the best products from our own backyard.

Using the finest ingredients, exquisite flavours, and an innovative new approach, Sydney Showground's Executive Chef, Cyril Miletto has created menus combining fresh, local produce with award-winning Sydney Royal medal winning products to deliver a culinary experience that will suit all occasions.

From bespoke catering options for exhibitions and formal gala dinners, to accessing the venue's network of concessionaires and food truck alternatives for a more relaxed affair, Sydney Showground has the unique expertise to curate the perfect menu for any event—whether you plan to welcome 150 or 50,000.



*Gold Coast Marine Aquaculture tiger prawn,
silky avocado and flamed mirin, Yuzu gel, sesame.*

CYRIL MILETTO

EXECUTIVE CHEF

With extensive experience across Europe in Michelin-starred restaurants, and over two decades serving in exclusive kitchens across Sydney, Miletto's ethos of respect is as genuine as he is.

Miletto's approach to food across all Sydney Showground kitchens and events is straight forward; a clean and simple approach to all ingredients, not over-complicating a product, but allowing each ingredient's flavour to shine, often with delicious surprises in store.

From managing the Sydney Showground kitchens for a diverse range of clients to overseeing the retail catering, restaurants and Sydney Royal Easter Show functions, Chef Miletto brings his unique expertise to deliver innovative culinary experiences, no matter the occasion.

Utilising the organisation's unique ties to the Sydney Royal Wine, Cheese and Dairy Produce, and Fine Food Shows, Miletto delivers thoughtfully curated menus.

No matter the size or style of your event, Sydney Showground is your ultimate destination for unforgettable experiences. Whether you're planning an intimate gathering, a chic cocktail party, or an elegant sit-down multi-course affair, we bring unparalleled style to every occasion.

“RESPECT IS THE KEY WORD FOR ME. RESPECT FOR THE PEOPLE WHO WORK WITH ME, RESPECT FOR THE FARMERS AND PRODUCERS, RESPECT FOR THE FOOD. I RECOGNISE THE DEDICATION AND CARE IT TAKES TO PRODUCE THE INGREDIENTS I WORK WITH.”

says Cyril



INDIAN FEAST

SYDNEY
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Onion Bhaji, eggplant pakora, green pea and potato samosa, mint raita

INDIAN FEAST

CLASSIC *Per Person: \$118.00*

Three (3) starters
Two (2) salads, breads and pickles
Two (2) vegetable dishes
Two (2) hot dishes
Condiments (choose 2)
Saffron and cumin steamed basmati rice
Choose one bread, two (2) desserts

PREMIUM *Per Person: \$158.00*

Six (6) starters
Two (2) salads, breads and pickles
Three (3) vegetable dishes
Three (3) hot dishes
Condiments (choose 2)
Saffron and cumin steamed basmati rice
Choose two bread
Three (3) desserts

**Please refer to terms and conditions*

SELECTIONS

TO START

Butter chicken samosa
Lamb samosa
Tandoori chicken skewers
Spinach and chickpea fritters V
Traditional spiced potato and pea samosa V
Eggplant pakora V
Onion bhaji V

SALAD

Kachumber salad V
Aloo chana chaat (potato and chickpea) V
Carrot, honey, lemon and cashew nut V

RICE AND BREAD

Saffron and cumin steamed basmati rice
Garlic or plain naan
Roti, paratha, Papadum

CONDIMENTS

Mango chutney
Mint raita
Tamarind chutney
Mixed pickles

MAINS

Chicken tikka masala
Chicken Vindaloo
Kashmiri chicken
Lamb rogan josh
Lamb Korma

VEGETABLES AND STARCH

Dhal makhani V
Mattar paneer V
Cauliflower and pea masala V
Dhal coconut and sweet potato V

DESSERTS

Vermicelli kheer with saffron, cardamom and rose
Carrot halwa
Gulab jamun with spiced syrup
Fresh watermelon, pineapple and banana

**Please refer to terms and conditions*

TERMS AND CONDITIONS

All menu prices include GST.

Prices are subject to change based on market conditions.

We may substitute items based on seasonal availability.

A 10% surcharge applies on Sundays, and a 15% surcharge applies on public holidays.

Special meal requests, including but not limited to kosher or halal, may incur additional charges.

Additional operational charges may apply depending on the nature of the service.

Surcharges apply for events operating past midnight

Clients should anticipate an annual menu price increase of 5% - 7% based on the Consumer Price Index (CPI).

For more details on Food and Beverage Terms and Conditions, Please see the 'Operational Regulations' here [Organisers](#) and refer to Page 80 'Operational Costs: Food & Beverage'.

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