



SYDNEY
Showground
Sydney Olympic Park

2025 MENU COMPENDIUM

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



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

*Shio- Koji chicken breast,
purple cauliflower, daikon
fritter, lotus and tatsui.*

BREAKFAST

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Mini strawberry and banana skewer rolled in maple syrup and macadamia.

PACKAGES

Choose a package then select your items from options on the following pages:

Inclusions	Classic	Premium	Deluxe	Elite	Ultimate
Whole Fresh Fruit	●	●	●	●	●
1 Sweet Item		●	●	●	●
1 Savoury Item		●	●	●	●
1 Breakfast Glass			●	●	●
1 Hot Breakfast Bowl				●	
1 Plated Breakfast					●

ALL OPTIONS ARE INCLUSIVE OF OUR BREWED COFFEE AND TEA PACKAGE:

Dipacci coffee

Organic teas from Tea Tonic

Hot chocolate

Full cream, skim and milk alternatives

**Please refer to terms and conditions*

SWEET

Mini Danish pastries and croissants with fresh berries V

Almond, custard and berry or chocolate croissant V

Assorted mini muffins V

Banana bread with yellow box honey and raspberry butter GF

Mini French toast with rhubarb and strawberry compote V

Mini waffle, apple and cinnamon compote, fresh ricotta V

Mini strawberry and banana skewer rolled in maple syrup and macadamia DF, GF, V



Mini French toast with rhubarb and strawberry compote.

**Please refer to terms and conditions*



Matcha coconut yoghurt, fresh berries,
orange blossom wild nectar honey.

SAVOURY

Grilled Chorizo, Swiss brown mushroom and grape tomato skewer GF

Field mushroom, ricotta, mini roesti and tomato jam slider V

Sweet corn fritters with spiced tomato and avocado relish V

Chicken and herb chipolata, romesco GF

Bertocchi Gold Hickory smoked bacon, cheddar and free-range egg Schiacciata with BBQ sauce

Smoked chicken breast and fried free-range egg in a soft milk roll

Mini scrambled eggs and smoked salmon brioche

Smoked ham and truffle brie croissant

BREAKFAST GLASS

Matcha coconut yoghurt, fresh berries, orange blossom wild nectar honey GF, V

Baked seasonal fruit, sheep yoghurt, nut and seed granola V

Bircher muesli, Granny Smith apple, sultana, orange compote V

Mini acai bowl with granola, berries, banana and cocoa nibs (\$2.00 surcharge) V

Seasonal fruit salad with orange and cardamom V

**Please refer to terms and conditions*

HOT BREAKFAST BOWL

Shakshuka, poached egg, smoked paprika, Zhug, crusty baguette V

Mexican burrito bowl of black bean, lime and coriander, avocado, Queso Fresco, brown rice and Pico di Gallo GF, V

Australian breakfast of chicken and herb sausage, hickory smoked bacon, roast cherry tomato, mushroom and waffle potato GF

Macerated heirloom tomato, poached free range egg, smashed avocado, roasted pumpkin seeds and extra virgin olive oil GF, V

PLATED BREAKFAST

Australian breakfast of free-range scrambled eggs, chicken and herb sausage, hickory smoked bacon, roast cherry tomato, roasted field mushroom and hash brown

Warm smoked salmon, poached egg, wilted spinach, avocado, toasted brioche, Hollandaise sauce

Poached egg and smoked chicken breast Benedict, Petite Bouche and pickled breakfast radish

Roasted field mushroom, Meredith Dairy goat cheese, sauteed kale, herb and sunflower seed tarator on sour dough V



Macerated heirloom tomato, poached free range egg, smashed avocado, roasted pumpkin seeds and extra virgin olive oil.

**Please refer to terms and conditions*

COFFEE BREAKS

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Dipacci coffee, Organic teas from
Tea Tonic and Hot chocolate.

ARRIVAL TEA AND COFFEE

Welcome your guests with Dipacci coffee paired with premium organic tea from Tea Tonic.

CLASSIC

Freshly brewed coffee for a 1 hour period. Enjoy the rich flavours of a barista-quality brew along with a selection of tea.

Conditions: This package can be added to your conference for a maximum of 1 hour of service.

PREMIUM

Continuous service for up to 8 hours to ensure that your guests have access to freshly brewed coffee and tea throughout. This option provides consistent, high-quality flavour and satisfaction from start to finish.

Conditions: Available for arrival, morning, and afternoon tea/coffee services up to an 8-hour period.

**Please refer to terms and conditions*



NESPRESSO AUTOMATED MACHINES

Enhance your service with convenience without compromising quality. Elevate your event with the sophisticated Nespresso automated coffee machine, designed to deliver premium coffee efficiently. Perfect for all-day events, this machine offers a range of high-quality coffee options at the touch of a button.

INCLUSIONS:

80 premium Nespresso capsules featuring a selection of blends

Organic teas from Tea Tonic

Hot chocolate

Full cream, skim and milk alternatives

CLASSIC

Half-Day Service

Enjoy the ease of a Nespresso machine for 1 hour. Ideal for shorter events, this option provides instant access to premium coffee, Tea Tonics, and hot chocolate with minimal setup.

PREMIUM

All-Day Service

Opt for an all-day service to ensure your guests enjoy freshly brewed coffee, a selection of Tea Tonics, and rich hot chocolate throughout your event. The machine supports continuous use for up to 8 hours, making it perfect for extended conferences or gatherings.

**Please refer to terms and conditions*

MELITTA SELF-SERVE MACHINES

Whether you're craving a bold espresso, a creamy cappuccino, a silky latte or rich hot chocolate, this state-of-the-art machine delivers café-quality coffee at the touch of a button.

CLASSIC

Half-Day (up to 4 hours)

PREMIUM

All-Day (up to 8 hours)

Conditions: Machine subject to availability. Ask our sales representatives for your specific event requirements.

INCLUSIONS:

Unlimited coffee and hot chocolate and Tea Tonic tea for the duration of your event

Easy-to-use machine with various customisation options (coffee strength, milk frothing, etc.)

Coffee cups, sugar, and milk included



**Please refer to terms and conditions*

BARISTA SERVICE

Transform your event with our personalised barista experience. Our baristas will craft each cup with precision, using Dipacci's Sydney Road blend, a locally roasted coffee with rich and complex flavours.

CLASSIC

Hourly Service
(minimum 2 hours)

1 barista
Up 50 cups per hour
Organic teas from Tea Tonic
Hot chocolate
Full cream, skim and milk alternatives

PREMIUM

4 Hour
Unlimited Service

Ideal for larger events (up to 200pax) and continuous service where a half day conference package is chosen.

2 baristas
Up 100 cups per hour
Organic teas from Tea Tonic
Hot chocolate
Full cream, skim and milk alternatives

DELUXE

8 Hour
Unlimited Service

2 baristas
Up to 100 cups per hour
Organic teas from Tea Tonic
Hot chocolate
Full cream, skim and milk alternatives

Dipacci coffee, Organic teas from Tea Tonic and Hot chocolate.

**Please refer to terms and conditions*

CONFERENCE

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Sweet corn fritters with spiced tomato and avocado relish.

Smoked ham and truffle brie croissant.

ARRIVAL, MORNING AND AFTERNOON TEA

<i>Inclusions</i>	<i>Classic</i>	<i>Premium</i>	<i>Deluxe</i>
Whole Fresh Fruit	●	●	●
1 Sweet Item		●	●
1 Savoury Item		●	●
1 Station			●

ALL OPTIONS ARE INCLUSIVE OF OUR BREWED COFFEE AND TEA PACKAGE:

Dipacci coffee

Organic teas from Tea Tonic

Hot chocolate

Full cream, skim and milk alternatives

**Please refer to terms and conditions*

SWEET

Mini croissant with custard and fresh fruit

Biscoff baklava or chocolate and pistachio baklava V

Mini fruit skewer with maple yoghurt GF, V

Assorted freshly baked biscuits and cookies (GF available), V

Watermelon, mint, sumac and rosewater syrup GF, V

Assorted friands with strawberries GF, V

Passionfruit curd tartlet V

SAVOURY

Mini pork and fennel sausage roll, tomato chutney

Lemongrass and ginger pulled pork collar milk bun, kimchi

Zucchini, tomato and Gruyere quiche V

Sydney Royal Cheese Board, grapes, honey, almond and rosemary paste, Kurrajong Kitchen Lavosh V

Mini basil and goat's cheese turnover V

Annie's beef brisket mini pie with tomato sauce



Passionfruit curd tartlet

**Please refer to terms and conditions*

STATIONS

COOKIES AND ICE CREAM SANDWICH

Freshly baked soft cookies and Gondola gelato sandwiched and coated to your choice:

- Triple chocolate, coconut, peanut and white chocolate, pistachio (GF available)
- Vanilla, chocolate, macadamia ice cream, mango sorbet
- Crushed peanut, pistachio, macadamia

FUEL YOUR MIND

Market style of dried and smoked fruits, nuts and pulses to choose and take in a cone: dried apricot, pear, date, fig, banana, apple, raisins, sultana, almond, macadamia, pecan, walnut, chickpeas, pumpkin seeds **VE**

Or Roasted Korma spiced dried fruit and nut **V**

POP, CRUNCH, MUNCH!

Chipotle popcorn, salted caramel popcorn, buttered popcorn, dark cocoa popcorn **GF, V**

SWEET SPOT

Assorted lollies and candies

ACAI PARADISE

Bowl of acai, banana, berries, linseeds and coconut water topped with your choice of: Toasted granola, coconut flakes, mixed nuts, chia seeds, sesame seeds, cocoa nibs, raspberry coulis, fresh fruit salad (GF available), **V**



Acai Paradise

**Please refer to terms and conditions*

Roast turkey, truffled brie, cranberry sauce, rocket and Dijonnaise on Schiacciata Sandwich.

Chargrilled zucchini and pumpkin with baby spinach, pesto, hummus in a wrap.



LUNCH ON THE GO

<i>Inclusions</i>	<i>Classic</i>	<i>Premium</i>
2 Sandwiches	●	●
1 Specialty Item	●	●
1 Substantial Salad		●
1 Sweet Treat	●	●
1 Whole Fruit	●	●
1 Water	●	●

**Please refer to terms and conditions*

SANDWICHES

Roast turkey, truffled brie, cranberry sauce, rocket and Dijonnaise on Schiacciata

Chargrilled zucchini and pumpkin with baby spinach, pesto, hummus in a wrap

Mustard and black pepper roast beef, lettuce, horseradish and pickled carrot in a roll

Poached chicken, cucumber, carrot and sesame salad, tahini, black vinegar and Sichuan pepper dressing in a roll

Sunshine Meats smoked shaved ham, Swiss cheese, pickles, onion relish and lettuce in a brioche bun

Rosemary and olive oil mushroom confit, baked ricotta, lemon and wilted kale, garlic mayonnaise on sourdough (GF available), V

SPECIALTY ITEM

Teriyaki chicken or vegetarian sushi roll GF, (V available)

Chicken, green papaya and vermicelli or cucumber, mint vermicelli and mushroom sauce rice paper roll GF

Caramelised onion, Meredith Dairy ash goat cheese and broccolini tart V

Green and red falafel with hummus VE

Grilled corn ribs with chipotle mayonnaise V

SWEET TREAT

Raspberry cheesecake V

Mini chocolate salted caramel tart V

Mini orange cake GF



Roast turkey, truffled brie, cranberry sauce, rocket and Dijonnaise on Schiacciata Sandwich.

Chargrilled zucchini and pumpkin with baby spinach, pesto, hummus in a wrap.

**Please refer to terms and conditions*

SUBSTANTIAL SALADS

Roast broccolini, pickled radish and cucumber ribbon, spinach and quinoa salad with red miso ginger dressing GF, V

Baby cos, radicchio, fresh herbs, toasted walnut, red radish, pecorino and green goddess V

Caramelised pumpkin and sweet potato salad, mint, parsley, toasted pine nuts, crumbled feta and cider dressing V

Desiree potato, caramelised onion and egg salad, parsley, lemon and chive mayonnaise V

Roast cauliflower, freekeh and golden raisins, beet leaves, dill and pomegranate molasses VE

Tom yum roasted lotus root, bok choy, shitake and roasted cashew salad GF, V

Spiced roast carrot, roast fennel, mint, fried almond and lemon thyme salad. GF, VE

Brown and wild rice salad with rocket, date and eschalot, maple and preserved lemon dressing GF, VE

Sweet potato noodle salad, black fungus, bok choy, sesame and ginger GF, VE

Rigatoni, crushed peas, fresh herbs, tomato and pecorino salad V

Garden salad, tomato, cucumber, avocado, aged balsamic dressing GF, VE



Sweet potato noodle salad, black fungus, bokchoy, sesame and ginger

**Please refer to terms and conditions*

CONFERENCE LUNCH

UP RIGHT SIT DOWN

2 conference classics
2 vegetarian classics
2 salads
bread roll and butter
whole fruit

Includes a selection of soft drinks -
Coca-Cola, Coke No Sugar, Sprite, Fanta, Mount Franklin Still and Sparkling Water

+ Enhance your conference lunch with a lunch time favourite



Moroccan lamb shoulder, raisin and caper puree, broccolini and pinenuts.

**Please refer to terms and conditions*

CONFERENCE CLASSICS

Butter chicken, steamed rice and mango chutney

Grilled Tasmanian salmon, lime pickle and basmati rice GF

Persian spiced chicken with cinnamon, ginger and saffron, steamed rice GF

Moroccan lamb shoulder, raisin and caper puree, broccolini and pinenuts GF

Hickory Smoked pork shoulder with cider braised apple and fennel GF

Smoked southern rubbed BBQ Riverina Angus brisket, smoked paprika, cumin and tomatillo salsa GF

Chargrilled chicken shawarma, toum, cucumber and eschalot pickle, zhug, brown rice GF

Chilli and cardamom glazed beef skewers, cabbage and sesame slaw GF

Chargrilled ocean trout, chilled Soba noodle, spring onion, nori and dashi broth

Grilled barramundi, wilted kale, free range egg and parsley gribiche GF

VEGETARIAN CLASSICS

Sukiyaki tofu, corn and greens, shirataki noodles GF, VE

Chickpea and spinach curry with steamed rice and mint raita GF, VE

Zucchini, red peppers and sweet corn cake with avocado salsa VE

Roast broccoli with lemon jam and walnut butter, aged cheddar and seeds V

Pumpkin and sweet potato massaman curry with kale and green shallots VE

Potato gnocchi with tomato, chilli, capers and garlic, crumbled ricotta and parmesan V

Indian-spiced potato cake with sultana and green peas, eggplant chutney GF, VE

Black-eyed bean and red lentil chipotle with portobello mushroom and crisp tortilla V

Roast cauliflower with black olives, green tahini, fried chickpeas and currants GF, VE

Pumpkin and caramelised onion ravioli, baby spinach, pesto and walnut cream V

SALADS

[*Click Here](#)



Roast cauliflower with black olives, green tahini, fried chickpeas and currants.

**Please refer to terms and conditions*

LUNCH TIME FAVOURITES:

Choose from the below to enhance your conference package

GRAZING PLATTERS

Sushi and nigiri with wasabi mayonnaise, Yamasa soy and pickled ginger

Sydney Royal charcuterie with double smoked ham, roast turkey breast, smoked duck breast, capocollo, manzanilla olives, cornichons and pickled onions, schiacciata and rosemary sea salt butter

Sydney Royal cheeses with grapes, honey, almond and rosemary paste, Kurrajong Kitchen Lavosh **V**

Seasonal fruit and berry with orange blossom honey coconut yoghurt **GF, V**

Mini raspberry, chocolate salted caramel, Yuzu meringue tart **V**

SANDWICHES

Roast turkey, truffled brie, cranberry sauce, rocket and Dijonnaise on Schiacciata

Chargrilled zucchini and pumpkin with baby spinach, pesto, hummus in a wrap **V**

Mustard and black pepper roast beef, lettuce, horseradish and pickled carrot in a roll

Poached chicken, cucumber, carrot and sesame salad, tahini, black vinegar and Sichuan pepper dressing in a roll

Sunshine Meat smoked shaved ham, Swiss cheese, pickles, onion relish and lettuce in a brioche bun

Rosemary and olive oil mushroom confit, baked ricotta, lemon and wilted kale, garlic mayonnaise on sourdough **V**

HOT FAVOURITES

Roast duck, spring onion and green bean spring rolls with sweet chilli, lime and ginger

Cantonese juicy prawn, Shitake mushrooms and Pork Siu Mai with soy and black vinegar (2 per person)

Salt and pepper squid, tempura prawn with lime and black pepper aioli

Chevre and pumpkin arancini with black garlic and rosemary mayonnaise (30 pieces) **V**

COLD FAVOURITES

BBQ pork pancake with hoisin chilli rice vinegar dipping sauce

Green falafel, hummus and za'atar pickled eschalot and crisp bread **VE**

Watermelon, capocollo, black pepper and basil skewers **GF**

Whipped goat's cheese, eschalot confit, broccolini tart **V**

**Please refer to terms and conditions*

NETWORKING CONFERENCE LUNCH

SET MENU

2 hour service

2 entrees, 3 mains, 1 salad, 1 potato dish, bread rolls with butter, seasonal whole fruit

Includes a selection of soft drinks; Coca-Cola, Coke No sugar, Fanta, Sprite, Mount Franklin Still and Sparkling Water



*Chargrilled ocean trout, chilled Soba noodle,
spring onion, nori and dashi broth*

**Please refer to terms and conditions*



Moroccan lamb shoulder, raisin and caper puree, broccolini and pinenuts.

ENTREES

Vanella Stracciatella and eggplant caviar, macerated heirloom tomato, basil, roasted pistachio, Rio Vista lemon olive oil **GF, V**

Smoked duck breast, cauliflower puree, golden raisin, pepita and Harissa salsa, puffed wild rice **GF**

MAINS

Confit of ocean trout, pink eye potato, shaved brussel sprouts, hazelnut and blood orange vinaigrette **GF**

Moroccan lamb shoulder, raisin and caper puree, broccolini and pinenuts **GF**

Fresh rigatoni, crushed green pea, roasted eschalot and Swiss brown mushroom butter **V**

SALAD

Garden salad, tomato, cucumber, avocado, aged balsamic dressing **VE**

POTATO

Garlic and herb roasted chats **VE**

FRUIT

Seasonal fruit and berry board with orange blossom honey coconut yoghurt **VE**

ADD AN ENHANCEMENT BOARD...

Sydney Royal Cheese board with grapes, honey, almond and rosemary paste, Kurrajong Kitchen Lavosh **V**

Mini raspberry, chocolate salted caramel, Yuzu meringue tart **V**

**Please refer to terms and conditions*

POST-CONFERENCE CONNECT

Choose 3 canapes + standard beverage package

Roast duck, spring onion and green bean spring rolls with sweet chilli, lime and ginger

Cantonese juicy prawn, Shitake mushrooms and Pork Siu Mai with soy and black vinegar

Chevre and pumpkin arancini with black garlic and rosemary mayonnaise V

Green falafel, hummus and za'atar pickled eschalot and crisp bread VE

Whipped goat's cheese, eschalot confit, broccolini tart V

Conditions: Serviced in an existing room set up or at the completion of an event or exhibition. Only valid with an existing food and beverage package and available at the conclusion of the days event. Duration 1 hour. Price and menu cannot be altered.



**Please refer to terms and conditions*

BARBECUE

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Roast cauliflower, freekeh and golden raisins, beet leaves, dill and pomegranate molasses.

Chargrilled scotch fillet, black mustard and tarragon butter.

PACKAGES

CLASSIC

Your choice of a gourmet sausage served with BBQ onion with smokin' BBQ sauce or tomato sauce, on a roll (GF available)

- Pork and fennel
- Lamb and rosemary
- Chicken and thyme
- Beef and thyme

PREMIUM

Your choice of a gourmet sausage with BBQ onion, 1 protein item, 2 salad items with bread roll and butter

- Pork and fennel
- Lamb and rosemary
- Chicken and thyme
- Beef and thyme

DELUXE

Your choice of 3 protein items, 2 salad items with bread roll and butter, and a fresh fruit platter

ELITE

Your choice of 4 protein items, 3 salad items with bread roll and butter, and a fresh fruit platter and mini meringue tarts

**Please refer to terms and conditions*

SUBSTANTIAL SALADS

Roast broccolini, pickled radish and cucumber ribbon, spinach and quinoa salad with red miso ginger dressing GF, V

Baby cos, radicchio, fresh herbs, toasted walnut, red radish, pecorino and green goddess V

Caramelised pumpkin and sweet potato salad, mint, parsley, toasted pine nuts, crumbled feta and cider dressing V

Desiree potato, caramelised onion and egg salad, parsley, lemon and chive mayonnaise V

Roast cauliflower, freekeh and golden raisins, beet leaves, dill and pomegranate molasses VE

Tom yum roasted lotus root, bok choy, shitake and roasted cashew salad GF, V

Spiced roast carrot, roast fennel, mint, fried almond and lemon thyme salad. GF, VE

Brown and wild rice salad with rocket, date and eschalot, maple and preserved lemon dressing GF, VE

Sweet potato noodle salad, black fungus, bok choy, sesame and ginger GF, VE

Rigatoni, crushed peas, fresh herbs, tomato and pecorino salad V

Garden salad, tomato, cucumber, avocado, aged balsamic dressing GF, VE



Sweet potato noodle salad, black fungus, bokchoy, sesame and ginger

**Please refer to terms and conditions*

PROTEIN

Gourmet pork and fennel or chicken and thyme or beef and thyme sausages with BBQ onion and roasted tomato agrodolce **GF**

Char grilled lamb skewers with tomato kasundi and curry leaves **GF**

Lamb koftas with tzatziki and flat bread

Chargrilled scotch fillet, black mustard and tarragon butter **GF**

Chicken with rosemary, parsley and confit garlic verde **GF**

Grilled Asado chicken with Pico de Gallo and coriander oil **GF**

Vietnamese pork collar in banana leaf, nuoc cham **GF**

Pork cutlet with chilli and red capsicum jam **GF**

BARBECUE ADD-ON OPTIONS

Chargrilled Angus skirt thinly sliced, cooked medium rare with garlic, rosemary and caper butter **GF**

Seafood skewer espetada (prawn, salmon, squid) with corn and lime **GF**

Grilled barramundi, wilted kale, free range egg and parsley Gribiche **GF**

Grilled pumpkin wedges with lemon, cashew and parsley salsa, pomegranate and sour cream **GF, V**

BEVERAGES

A selection of popular soft drinks (Coca-Cola, Coke No sugar Sprite, Fanta, Sprite, Mount Franklin Still and Sparkling Water)

Grilled pumpkin wedges with lemon, cashew and parsley salsa, pomegranate and sour cream.

Baby cos, radicchio, fresh herbs, toasted walnut, red radish, pecorino and green goddess.



**Please refer to terms and conditions*

COCKTAIL

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PACKAGES

Our chefs have thoughtfully curated this list to ensure the perfect amount of canapés for the duration of your event.

	Hot and Cold Roving Canapes	Substantial Canapes	Live Stations
CLASSIC 1 hour	5	1	
PREMIUM 1 ½ hours	6	2	
DELUXE 2 hours	7	1	1
ELITE 2 ½ hours	8	2	1
ULTIMATE 3 hours	10	2	1
PRESTIGE 3 hours	9	2	2



Tartare of pink snapper and figs, mango gel, pink pepper corn.

Vanilla Stracciatella, beetroot cone, Tiny Tom, Tom tomato, basil and Rio Vista olive oil.

**Please refer to terms and conditions*

COLD CANAPES

Salmon carpaccio tartlet, preserved lemon, tarragon, baby capers and Rio Vista olive oil

Caramelised pork belly and prawn, crushed peanut, egg roll, palm sugar GF

Sydney Rock Oysters, Mignonette, Lirah Cabernet vinegar, chive GF

Roast duck pancake, Hoisin sauce and spring onion

Pan fried coconut king prawn, green chili, lime and coriander GF

Tartare of pink snapper and figs, mango gel, pink pepper corn GF

Chicken and mango rice paper roll, rice vinegar, soy and coriander dipping sauce GF

Smoked beetroot, mandarin oil, Meredith Dairy goat cheese, flamed mirin, avocado and Yuzu GF

Beef tataki, shitake ponzu, toasted sesame

Wakame Maki, Wasabi mayonnaise, onion sprout GF V

Vanilla Stracciatella, beetroot cone, Tiny Tom Tom tomato, basil and Rio Vista olive oil V

*Sydney Rock Oysters, Mignonette,
Lirah Cabernet vinegar, chive.*



**Please refer to terms and conditions*



Tempura zucchini flower, dashi tempura dipping sauce with radish.

Sydney Rock Oysters, Mignonette, Lirah Cabernet vinegar, chive

HOT CANAPES

Salt and chilli squid, coriander, chilli and shallot

Prawn How Gow, black vinegar and ginger

Whitebait, ricotta and parsley fritters, fresh lime GF

Balinese chicken skewer, warm satay peanut sauce GF

Spiced lamb skewer, apple, cumin and coriander raita, turmeric oil GF

Thai chicken and corn dumplings, sweet chilli sauce GF

Water chestnut, mushroom and cabbage Gow Gee V

Karaage chicken slider, Tonkatsu and kewpie

Tajima Wagyu beef slider, Bega cheddar, truffle mayonnaise, Zuni pickle

Green falafel, tahini coconut, tabouleh slider V

Buttered corn cake, eggplant caviar V

Tempura zucchini flower, dashi tempura dipping sauce with radish V

**Please refer to terms and conditions*



Char grilled spiced corn ribs, chipotle mayonnaise, coriander and lime salsa.

SUBSTANTIAL CANAPES

Char grilled spiced corn ribs, chipotle mayonnaise, coriander and lime salsa GF, V

Smoked Angus brisket, tomatillo verde, Mexican beans, sour cream, avocado and tortilla

Provencal White Pyrenees lamb shoulder, rosemary and garlic rub, olive butter, golden chats GF

Kaisen-don bowl of salmon and king fish sashimi, wakame, pickled ginger, daikon, ponzu GF

Dhal makhani, basmati rice, paratha, coconut raita V

Vietnamese crisp pork belly, roast cauliflower, Bang Bang Sichuan pepper sauce, sesame and cucumber salad GF

Crispy tempura prawns, crunchy baby cos, mimosa, chive and cocktail sauce

Soft buffalo mozzarella, heirloom tomato and basil, prosciutto shards, pangrattato

Lemongrass cured Tasmanian salmon, green mango, chilli and ginger salad GF

Rosemary potato gnocchi, fresh passata, basil pesto and pecorino V

Fritto misto of prawn, calamari, broccolini, lemon and garlic aioli

Chargrilled chicken shawarma, toum, cucumber and eschalot pickle, Zhug, pita bread

Salt and pepper squid, sweet potato chips, chilli and fresh herb aioli

**Please refer to terms and conditions*



Smoked duck breast, Sichuan pepper, sesame and lime sauce, chilli pressed olive oil, pickled cucumber or tempura King Brown mushroom, bao buns

LIVE STATIONS

(Minimum of 100)

Enhance your event with our interactive live cooking stations

Bao Down

Smoked duck breast, Sichuan pepper, sesame and lime sauce, chilli pressed olive oil, pickled cucumber or tempura King Brown mushroom, bao buns

Betel Leaf

Southeast Asian Vietnamese and Thai (Betel leaves / pork belly / prawn / lotus roots / pink grapefruit / Thai caramel / nuoc cham)

Crunch n Cones

Tasty wafer cones (beetroot, seaweed and charcoal) with Stracciatella, lemon and basil, salmon tartare, smoked duck breast

Cucina al Dente

Fresh saffron malloreddus or mafaldine tossed in, blue cheese cream sauce, parmesan, Semillon cream or garlic, oregano and passata

Shirataki Express

Miso cured Tasmanian salmon or enoki and soft tofu or poached pull chicken with edamame beans, pickled daikon, cucumber and carrot pickled radish, wakame, shiso, wasabi peas and seeds, white miso and sesame dressing served with Shirataki noodles GF

Souvlaki Stop

Slow braised Greek lamb shoulder and baked feta, tzatziki, tomato and pita bread

Taco Loco

3 per person. Pulled pork, Pico di Gallo, nopales cactus/grilled chicken asado, tomatillo verde, /black bean, corn, guacamole, queso fresco

The Lantern

Steamed Hong Kong yum cha dumplings, gow gee, siu mai, crisp spring rolls, salted plum sauce, black vinegar and soy dipping sauce, sriracha

The Prawn and Oyster Bar

3 market best oysters and 3 Queensland tiger prawns per person on crushed ice with citrus and ginger ponzu, cocktail sauce, fresh lemon and lime

The Smokin' Grill

Smoked Angus brisket or pork collar, pickled slaw, Smokin' BBQ sauce

**Please refer to terms and conditions*

LIVE STATIONS CONTINUED

(Minimum of 100)

Enhance your event with our interactive live cooking stations

Scoops and Dough

Our own soft cookies and ice cream sandwiches with dips

Sweet Fix

Lemon curd, chocolate, caramel, strawberry crème station served in mini tart or meringue with chocolate crunch, seasonal fruits, berries and fruit gels

Choco-Luxe

Chocolate fondue, chocolate truffle, chocolate pudding, chocolate tart, chocolate mousse, chocolate ice cream with chocolate ganache

Sydney Royal charcuterie and cheese

Live station with chefs preparing tasting plates of award-winning charcuterie, terrine and cheeses with condiments, pickles, fresh bread and crackers, mini roll

Sydney Royal Cheese

Gold medal winners' cheese with honey, almond and rosemary paste, quince paste, pear and thyme paste Lavosh crackers and sourdough bread

GRAZING PLATTERS TO SHARE

Aussie pies

Assorted gourmet pies (30 pieces)

French quiches

Sky Crest assorted mini quiche (30 pieces)

Mexican empanadas

Chorizo, capsicum and Mexican bean with Pico di Gallo (30 pieces)

Indian flavours

Onion Bhaji, eggplant pakora, green pea and potato samosa, mint raita (30 pieces)

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



**Please refer to terms and conditions*

PLATED

SYDNEY
Showground

Sydney Olympic Park





*Chargrilled ocean trout, chilled Soba noodle,
spring onion, nori and dashi broth.*

PACKAGES

Two course sit down

Three course sit down

Arrival canape

INCLUSIONS

Brasserie bread sourdough bread

Rio Vista extra virgin olive oil

Murray River pink salt and Fonterra Western Star butter

Still Water and Sparkling Water

Freshly brewed coffee and a selection of teas

Cocoa Nib artisan chocolate

**Please refer to terms and conditions*

ENTRÉE

Braised beef cheek raviolo, leek fondue, Muscat jus, shaved Pecorino

Chicken, speck and pistachio terrine, orange, fig and fennel salad, sourdough crisps, caramelised onion jam

Thai caramelised pork belly, fresh pineapple, mint and lime, toasted coconut crunch GF

Smoked duck breast, cauliflower puree, golden raisin, pepita and Harissa salsa, puffed wild rice GF

Triple cream Brie and Leek tart, Bertocchi crisp Pancetta, Black Cherry Vincotto

Poached snapper quenelle, Hawkesbury squid, tarragon, Semillon beurre Blanc GF

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

Hot Smoked Ocean trout, whipped Meredith Dairy ash goat cheese, macadamia crunch, lemon gel, Rio Vista olive oil GF

King fish crudo, passionfruit, perilla and tobiko GF

Chilled cucumber soup, pressed confit heirloom tomato terrine, Green Valley Dairy goat yoghurt GF, V

Vanilla Stracciatella and eggplant caviar, macerated heirloom tomato, basil, roasted pistachio, Rio Vista lemon olive oil GF, V

Galette of roasted enoki and king brown mushroom, lemon ricotta and zucchini, Rio Vista garlic and herb oil V



Galette of roasted enoki and king brown mushroom, lemon ricotta and zucchini, Rio Vista garlic and herb oil.

**Please refer to terms and conditions*

MAIN

Rosemary rubbed Stockyard Gold loin of beef, smoked beetroot, pea puree, horseradish cream and Muscat jus GF

Confit of ocean trout, pink eye potato, shaved brussel sprout, hazelnut and blood orange vinaigrette GF

Shio- Koji chicken breast, purple cauliflower, daikon fritter, lotus and tatsoi GF

Sesame and sumac crusted White Pyrenees lamb rump, tahini sheep yoghurt, pomegranate jus, minted braised eggplant GF

Roast cauliflower koftas, spinach and poppy seed puree, onion Bhagi yoghurt and turmeric curry GF, V

Seared blue eye cod, soft herb crust, porcini and leek, wilted spinach and sweet corn butter

Roasted free range chicken breast, mirin and soy braised wood fungi, sauteed bok choy, pumpkin and ginger puree GF

Baked snapper fillet, spiced prawns, fenugreek and tomato basmati, lime and ginger butter sauce GF

JBS Riverina Angus beef tenderloin, black garlic and rosemary kipfler, broccolini, choron Sauce GF

Kurobuta Berkshire pork cutlet, mustard seed and fennel crumb, buttery mash potato, apple cider jus

Fresh rigatoni, crushed green pea, roasted eschalot and Swiss brown mushroom butter V

Soft semolina and Parmesan gnocchi, eggplant and heirloom tomato ragout, basil and rocket pesto V



Baked snapper fillet, spiced prawns, fenugreek and tomato basmati, lime and ginger butter sauce.

**Please refer to terms and conditions*

DESSERT

Passionfruit tart, coconut nectar, raspberry and pomegranate salad

Rose and lychee cake, rose petal and Iranian fairy floss

Warm raspberry chocolate fondant, chocolate pepita seed, Vanilla Anglaise

Mont Blanc, chestnut, Riverina cream and meringue

Baked chocolate tart, dulce de leche, Gelateria Gondola Nocciola Piemonte gelato

Strawberry cream and pistachio cake, strawberry salad, black berry gel

Honey and lavender bavaois, pistachio cream, orange jus, candied pistachio

Matcha green tea and Yuzu layered cake, mandarin gel, lemon balm

Dessert Board to share

Share amongst 10 people.

Seasonal fruit and berry board with orange blossom honey coconut yoghurt **V**

Sydney Royal Cheese board with grapes, honey, almond and rosemary paste with Kurrajong Kitchen Lavosh **V**

Chef's selected mini desserts



Rose and lychee cake, rose petal and Iranian fairy floss

BEVERAGES

SYDNEY
Showground
Sydney Olympic Park





CLASSIC

Beverages in the classic package include crisp white and rich red wines, beer and cider, all carefully chosen to complement a variety of dishes and occasions.

**Package is Inclusive of soft drink and juice*

PACKAGE INCLUDES:

Sparkling Wine

Bimbadgen Hunter Cuvee NSW

White Wine

Tyrrell's Moore-s Creek Semillon Sauvignon Blanc NSW

Red Wine

Wildflower Cabernet Sauvignon WA

Beer and Cider

Great Northern Original

4 Pines New World Pale Ale

Pure Blonde Crisp Apple Cider

PREMIUM

Elevate your experience with our Premium beverage selection, featuring three wines sourced from renowned local Australian wineries and award-winning local beers.

**Package is Inclusive of soft drink and juice*

PACKAGE INCLUDES:

Sparkling wine

Tyrrell's Chardonnay Pinot Noir Brut NV NSW

White Wine

Wildflower Pinot Grigio NSW

Rose Wine

Wildflower Rose WA

Red Wine

Tyrrell's Hunter Valley Shiraz NSW

Beer and Cider

Balter XPA

Great Northern Original

4 Pines New World Pale Ale

Pure Blonde Crisp Apple Cider





SYDNEY ROYAL

Experience award-winning quality with our Sydney Royal Wine and Beer Award Package. This exceptional selection features an assortment of wines and beers that have been honoured with accolades at the Sydney Royal Wine, Beer and Cider awards. From elegant, award-winning wines to celebrated beers, elevate your experience with these esteemed labels and savour the true essence of top-tier quality.

**Package is Inclusive of soft drink and juice*

PACKAGE INCLUDES:

Sparkling wine

House of Arras Premium Cuvee

White Wine

Robert Oatley Signature Series Sauvignon Blanc

Josef Chromy Estate Pinot Gris

Rose Wine

Bimbadgen Growers Rose

Red Wine

Bream Creek Vineyard Pinot Noir

Tyrrell's Rufus Stone Heathcote Shiraz

Beer and Cider

4 Pines Japanese Style Lager

4 Pines New World Pale Ale

Apple Thief Pink Lady Cider

SOFT DRINK AND JUICE

Quench your thirst and invigorate your event with our range of soft drinks and juices, crafted to suit any occasion.

PACKAGE INCLUDES:

Coca-Cola

Coke No Sugar

Sprite

Fanta

MOJO Pressed Juice – Orange and Apple

Mount Franklin Still and sparkling water

Fuze Iced Tea - Lemon and Peach

ALCOHOL- FREE

Our carefully curated Alcohol-Free Beverage Package features a selection of premium non-alcoholic options that capture the complexity and flavour profiles of their alcoholic counterparts.

**Package is Inclusive of soft drink and juice*

Sparkling Wine

Plus and Minus Prosecco

White Wine

Plus and Minus Pinot Grigio

Rose Wine

Plus and Minus Rose

Red Wine

Plus and Minus Pinot Noir

Beer

Great Northern Zero





SPIRIT UPGRADE

Classic Spirits Package

Inclusions; vodka, gin, whiskey.

**Spirits can only be served as mixed drinks - no doubles or shots*

**Available with an existing beverage package*

The Archie Rose Distilling Co. Experience

Premium award-winning spirits

Inclusions; Archie Rose Vodka, Archie Rose Gin, Archie Rose White Cane Spirit

**Spirits can only be served as mixed drinks - no doubles or shots*

**Available with an existing beverage package*

Craft Beer Showcase by 4 Pines Brewing Co.

4 Pines offers a range of craft brews that can be tailored to fit any event, from hoppy IPAs to rich stouts.

**Available with an existing beverage package*

COCKTAIL UPGRADE

Enhance your beverage experience with custom cocktails and mocktails

Elevate your event with our cocktail and mocktail options, available as an add-on to any of our beverage packages. Add a touch of flair and personalisation to your experience.

CHOOSE FROM THE FOLLOWING:

Espresso Martini

Intensely aromatic and velvety, the espresso martini entices with rich Cold drip coffee flavours complemented by a subtle sweetness. Sip and savour this indulgent, balanced delight.

Passionfruit Martini

The taste of tropical indulgence at its finest. Our blend of vodka and fresh, juicy passionfruit with hints of vanilla promise a cocktail that is effortlessly smooth. The colour of a sunset and just as sweet.

Classic Margarita

Zesty tropical lime meets sweet, citrusy tequila for the ultimate Margarita moment. Complex flavours from the Tequila Blanco mean that all you need is a touch of sea salt to line the glass.

Caipirinha

Refreshing and zesty, this Rum Caipirinha is bursting with bright citrus flavour. A perfect blend of lime and rum that is packed with fresh, vibrancy. Not too sweet and with a gentle kick, make sure to pour over plenty of ice.

NON-ALCOHOLIC

Using Lyre's No alcoholic Spirits; Mojito, Hugo Spritz, Mai Tai.



BEVERAGE MENU

Sparkling

Bimbadgen Hunter Cuvee NSW

Tyrrell's Chardonnay Pinot Noir Brut NV NSW

White

Tyrrell's Moore's Creek Semillon Sauvignon Blanc NSW

Wildflower Pinot Grigio NSW

Robert Oatley Signature Series Riesling

Tyrrell's Estate Grown Chardonnay NSW

Robert Oatley Finisterre Chardonnay NSW

Tyrrell's Stevens Semillon NSW

Tyrrell's Vat One Semillon NSW

Rosé

Wildflower Rosé WA

Bulman Rosé SA

Red

Bimbadgen Hunter Valley Shiraz Cabernet NSW

Robert Oatley Signature Series GSM

Robert Oatley Signature Series Shiraz NSW

Wildflower Cabernet Sauvignon WA

Tyrrell's Hunter Valley Shiraz NSW

Pocket Watch Pinot Noir NSW

Beer, Cider And Pre-Mixed Drinks

Great Northern Super Crisp

Great Northern Original

4 Pines New World Pale Ale

4 Pines Japanese Style Lager

Balter XPA

Pure Blonde Crisp Apple Cider

Great Northern Zero (non-alcoholic)

4 Pines Ultra Low (non-alcoholic)

Canadian Club Whisky and Dry

Jim Beam Bourbon and Cola

Archie Rose Gin and Mango with Finger Lime

Archie Rose Gin and Peach Soda with Passionfruit

Archie Rose Vodka Soda and Finger Lime

Soft Drink, Water and Juice

Coca Cola, Coke No Sugar, Sprite, Fanta

Mount Franklin Still water

Mount Franklin Sparkling water

MOJO pressed juice – Orange or Apple

Red Bull – Original, Sugar Free, Tropical

Fuze Iced Tea – Lemon or Peach

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'.

**Please refer to terms and conditions*