



MORPHETTVILLE

EST 1873 ADL



THREE COURSE LUNCHEON

RACE DAY HOSPITALITY PACKAGES





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RACE DAY HOSPITALITY PACKAGES

INCLUSIONS:

- Entrance into the racecourse
- Three course luncheon (set entrée, set main course, set dessert)
- Morphettville and interstate racing displayed on TVs
- Five hour premium beverage package

\$137
PER PERSON

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- Entrance into the racecourse
- Three course luncheon (set entrée, set main course, set dessert)
- Morphettville and interstate racing displayed on TVs
- Cash bar

\$82
PER PERSON

*Minimum spend applies.

*Minimum of 40 guests to book this package. Surcharges may apply.

SPACES

SPACE	CAPACITY
Phar Lap East Room	150 - 320 guests
Terrace Bar	40 - 110 guests
Leilani Room	40 - 180 guests
Kingston Town - First Floor	40 - 550 guests

This table is a guide - actual capacity depends on furniture and room decorations.



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ENTRÉE

Alternate Drop + \$4 per person, per course
Choice + \$5 per person, per course

A Taste of SA

Barossa Fine Foods Smoked Meats, Toolunka Creek olives, sour dough crisp, pate, pepperonata, whipped goats curd

Tea Smoked Duck

Beetroot, plum and tamarind gel, pea leaf, edamame, wonton crisp

Cooked King Prawns

House xo, calamari salad, Furikake, avocado, Shiso

Smoked and Atlantic Salmon Tartare

Kohlrabi, Ancient grains, dashi vinaigrette, apple, cucumber, seaweed and black sesame

Ham Hock and Chicken Terrine

Piccalilli, cress, celeriac

Cannelloni of Chicken and Sweetcorn

Puffed pork, kassler, micro celery and corn leaf

Seared Quail Breast

Speck, egg, baby gem, quince gel, amaranth

Confit Queensland Blue

Kent emulsion, house made ricotta, shaved butternut, native pepper dukkha, green elk (v, gf)

Pressed Pork Shoulder

Scorched apple, crackle, fermented radish, baby Sala nova, cider glaze

Lamb Shawarma Bites

Pomegranate, mint, yoghurt, virgin olive oil (gf)

| DF - Dairy Free | GF - Gluten Free | V - Vegetarian |

We cannot guarantee complete allergy free dishes due to trace allergens and supplied ingredients.

MAIN COURSE

Alternate Drop + \$4 per person, per course
Choice + \$7 per person, per course

Seared Ocean Trout

Kimchi, roast pear, artichoke, heirloom tomato, sea greens

Baked Cone Bay Barramundi Fillet

Spiced carrot emulsion, puffed rice, Som Tam

Free Range Chicken Breast

Cheddar and chive desiree, red pepper essence, sunflower, broccolini

Mediterranean Spring Chicken

Slow cooked leg, breast, wet polenta, zucchini ribbons, pickled red onion (gf)

Cauliflower Steak

Curry salt, golden raisin, caper, cauliflower puree, walnuts, sorrel

Baked Loukoumi Pork Loin

Maple cannellini, three pea salad, calvados (gf)

12-hour Braised Sirloin Mignon

Smoked kumara puree, cabernet glaze, horseradish remoulade (gf)

36° South Beef Medallion

Paris mash, mushroom ragout, shallot puree, heritage carrot, red radish (gf)

Duo of Thornby Kangaroo Island Lamb Cutlet

Braised shoulder, kipfler, brassicas, mint oil (gf)

Tournedos of Veal

Bubble and squeak, salt baked beetroot, pickled blackberry, green bean & micro greens (gf)

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DESSERT

Alternate Drop + \$4 per person, per course
Choice + \$5 per person, per course

Chocolate Black Forest

Vanilla mascarpone, marshmallow,
salted crumb, cherry gel (gf)

Sticky Date Pudding

Ice cream, butterscotch, jaffa soil (gf)

Creme Fraiche and Passionfruit Cheesecake

Mango, puffed quinoa, Chantilly
cream (v, gf)

Chocolate, Raspberry & Coconut Pebble

Berry, honeycomb (vegan)

Banana, Apricot & Coffee Cremeaux

Charred fruit, ginger brittle

Farmhouse Cheese

Lavosh, fruit paste

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BEVERAGES

PREMIUM BEVERAGE PACKAGE

- Leconfield SYN Chardonnay Pinot Noir
- Grant Burge 5th Generation Adelaide Hills Sauvignon Blanc
 - Chalk Hill Luna Shiraz
 - Furphy Refreshing Ale
 - XXXX Gold
 - 5 Seeds Cider
 - Hahn Premium Light
 - Range of Soft Drinks

*Beverage packages are subject to change

**Beverage package upgrades available,
please enquire with our Sales Team.**



**CONTACT OUR SALES TEAM TO
BOOK YOUR NEXT EVENT AT
MORPHETTVILLE.**

**Phone: 08 8295 0199
Email: enquiries@sajc.com.au**

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