MORPHETTVILLE

EST **1873** ADL

TWO COURSE LUNCHEON

RACE DAY HOSPITALITY PACKAGES

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INCLUSIONS:

$135 PER PERSON

- Entrance into the racecourse
- Two course luncheon & afternoon tea (set entrée, set main course, chef's selection of afternoon tea)
- Morphettville and interstate racing displayed on TVs
- Four hour premium beverage package

INCLUSIONS:

$80 PER PERSON

- Entrance into the racecourse
- Two course luncheon & afternoon tea (set entrée, set main course, chef's selection of afternoon tea)
- Morphettville and interstate racing displayed on TVs
- Cash bar

*Minimum spend applies.

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

SPACES

SPACE	CAPACITY
Phar Lap East Room	40 - 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.

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

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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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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