



Morphettville

Race Day Package





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LUNCH



Two course

OPTION 1:

PER PERSON / 107

Entrance into the racecourse
Two-course luncheon (set entrée & set main)
Cash bar (minimum spend applies)

OPTION 2:

PER PERSON / 162

Entrance into the racecourse
Two-course luncheon + afternoon tea
(set entrée & set main)
Five-hour premium beverage package

Three course

OPTION 1:

PER PERSON / 112

Entrance into the racecourse
Three-course luncheon
(set entrée, set main & dessert)
Cash bar (minimum spend applies)

OPTION 2:

PER PERSON / 172

Entrance into the racecourse
Three-course luncheon
(set entrée, set main & dessert)
Five-hour premium beverage package

UPGRADES AND ADD ONS:

ALTERNATE DROP (MAIN) / 6 pp

ALTERNATE DROP
(ENTRÉE OR DESSERT) / 5 pp

CHOICE MENU (MAIN) / 10 pp

CHOICE MENU (ENTRÉE OR DESSERT) / 7 pp

All menus include a selection of freshly ground coffee and tea to finish

Minimum of 40 guests required to book these packages.

Feature Race Days incur an additional charge. Separate pricing applies for Melbourne Cup Day & Adelaide Cup Day. Please speak to our sales team.

LUNCH



LUNCH

ENTRÉE

44° Salmon, Charred Green Chilli Gribiche,
Green Olive Crush

Tuna Crudo, Wasabi Avocado, Yuzu-Compressed
Nashi, Togarashi Vinaigrette

Yuzu Kosho Prawns, Yoghurt, Cucumber,
Furikake Rice, Dill & Shiso Oil

Tequila & Jalapeño Prawns, Lime Avocado,
Salted Yoghurt Curd, Pickled Onion

Venison Tataki, Chimichurri, Crème Fraîche, Apricot Relish

Duck Breast, Raspberry, Goats Curd, Heirloom Tomato

Twice-Cooked Pork Belly, Pickled Apple,
Charred Onion Purée, Date Aioli

Lamb Shoulder Barbacoa Style, Pumpkin Seed Salsa,
Cilantro Garlic Sauce

Potato Gnocchi, Mushrooms,
Truffled Cream Cheese, Basil

Pumpkin & Fetta Rotolo, Toasted Pine Nuts, Fried Sage

MAINS

Pan Roasted Salmon, Avocado Purée, Kipfler Potato
Salad & Crisp Radish & Herb Salad

Vadouvan-Spiced Barramundi, Cauliflower Purée,
Semolina Gnocchi, Zucchini Noodles, Poppy Seeds

Pan Roasted Salmon, Squid Ink Risotto, Cherry Tomato,
Grilled Leek Gremolata

Coconut Roasted Chicken Breast, Green Goddess,
Peas, Edamame, Broccolini, Cashew

Mediterranean Chicken, Cajun Parmesan Polenta,
Sweet Pepper-Tomato Pepperonata, Vincotto Jus

Za'atar Lamb Rump, Baba Ghanoush, Green Beans,
Pomegranate, Salsa Verde

Honey-Pink Pepper Pork Fillet, Smoked Sweet Potato,
Charred Green Beans With Crispy Capers & Verjuice Jusa

Pan Roasted Duck Breast, Duck & Provolone Arancini,
Beetroot-Pomegranate Salad, Date Labneh

Beef Fillet, Sour Cream & Chive Mash, Truffled Mushroom
Ragout, Charred Shallots, Port Wine Jus

Beef Fillet, Paprika Potato Hash, Sicilian Caponata &
Pickled Fennel, Port Wine Jus

DESSERTS

Lemon Poppyseed Cake,
Blood Orange Sorbet

White Chocolate Blondie,
Raspberry

Pannacotta, Black Forest,
Chocolate Crumble

Apple Crumble Cheesecake,
Blackberry

Chocolate Marquise,
Shortbread, Coffee

Sticky Date Pudding,
Rum Butterscotch Sauce,
Vanilla Bean Ice-Cream

Selection of SA Cheese,
Grapes, Quince, Lavosh

Sample menus subject to change. Menus can be tailored to dietaries.



COCKTAIL FOOD

Whether you're hosting 50 or 1,000 guests, we have the space to suit your needs and the cocktail packages to impress.

OPTION 1:

PER PERSON / 107
 Entrance into the racecourse
 Roving cocktail menu
 Morphettville and interstate racing displayed on TVs
 Cash bar (minimum spend applies)

OPTION 2:

PER PERSON / 162
 Entrance into the racecourse
 Roving cocktail menu
 Morphettville and interstate racing displayed on TVs
 Five-hour premium beverage package

COLD CANAPÉS

- Stracciatella, and fig chutney profiterole
- Cured salmon, cucumber, dicon nori roll
- Chilli prawns, mango, cassava
- Beef tataki, onion ponzu, garlic chips
- Rare roasted beef fillet, blue chesse, pear

HOT CANAPÉS

- Lamb kofta bites, harissa, yoghurt, pomegranate
- Pork apple sage sausage roll, bloody mary tomato sauce
- Village baker beef pie, Morphettville mustard
- Tempura prawn, avocado ranch dressing
- Truffled mac & cheese bites, Tomato relish
- Piri piri salted squid, ranch dressing

*Minimum of 30 guests required to book these packages.
 Feature Race Days incur an additional charge. Separate pricing applies for Melbourne Cup Day & Adelaide Cup Day.*





PRIVATE SUITE

PER PERSON

/ 197

Entrance into the racecourse
Private suite with dedicated attendant
Five-hour deluxe beverage package
Grazing cocktail menu

Minimum 10 guests, up to 24 max.

Suites available for groups of 10 with select suites fitting up to 24.

For exact capacities, please contact our sales team.

Feature Race Days incur an additional charge. Separate pricing applies for Melbourne Cup Day & Adelaide Cup Day.

ON ARRIVAL

Sourdough, Rio Vista olive oil, dukkah

Barossa small goods, pickles, SA olives, beetroot relish

SECOND COURSE

The Village Baker beef and potato pie

Pork fennel sausage roll

Vegan pumpkin spinach chickpea roll

Assorted condiments

FIRST COURSE

Middle Eastern lamb shoulder, Fleurieu honey

Mini Angus cheese sliders, house pickles, burger sauce

Piri piri salted chips, garlic mayo

DESSERT

Assorted profiteroles

Selection of cheeses, blue, brie, cheddar, lavosh, grapes



PUNTERS PACKAGE

PER PERSON / 142

- Entrance into the racecourse
- Cocktail menu
- Morphettville and interstate racing displayed on TVs
- Four-hour classic beverage package

Minimum of 30 guests required to book this package, not available on Feature Race Days. Sample menus subject to change. Menus can be tailored to dietaries.

ON ARRIVAL

- Sourdough, Rio Vista olive oil, dukkah
- Barossa small goods, pickles, SA olives, beetroot relish

FIRST COURSE

- Chipotle lamb skewers, avocado, pickled red onion, soft tortillas
- Tempura prawns, ranch dressing
- Vegetable samosas, mint yoghurt

SECOND COURSE

- Mini Angus cheese sliders, house pickles, burger sauce
- Pork fennel sausage roll
- Piri piri salted chips, garlic mayo

TO FINISH

- Selection of cheeses, blue, brie, cheddar, lavosh, grapes



BEVERAGES



Beverage Packages

CLASSIC PACKAGE

INCLUSIONS

Reschke 'R-Series' Sparkling
 H By Haselgrove Sauvignon Blanc
 Grant Burge 'Benchmark' Pinot Gris
 Sfera Rose
 Reschke 'Bull Trader' Shiraz
 Grant Burge 'Benchmark' Merlot
 Heineken 0.0
 Hahn Super Dry 3.5%
 Hahn Super Dry
 5 Seeds Crisp
 Selection of Coca Cola, soft drinks, juice

PREMIUM PACKAGE

INCLUSION

Richard Hamilton 'Long Stem' Sparkling
 Claymore 'Walk This Way' Riesling
 Cape Barren 'Native Goose' Sauvignon Blanc
 Days Of Rose
 St Hallett 'Black Clay' Shiraz
 Schild Estate GSM
 Heineken 0.0
 Stone & Wood 3.5%
 Hahn Super Dry
 Stone & Wood Pacific Ale
 James Squire Orchard Crush
 Selection of Coca Cola, soft drinks, juice

DELUXE PACKAGE

INCLUSION

K1 Sparkling NV
 Petaluma 'White Label' Sauvignon Blanc
 Pike & Joyce 'Beurre Bosc' Pinot Gris
 St Hallett Rose
 Cape Barren 'Old Vine' Shiraz
 Ulithorne 'Meracus' Grenache
 Heineken 0.0
 Hahn Super Dry 3.5%
 Hahn Super Dry
 Stone & Wood Pacific Ale
 Heineken
 Kirin Ichiban
 James Squire Orchard Crush
 Selection of Coca Cola, soft drinks, juice

RTD PACKAGE

4 HOUR / 45 pp

5 HOUR / 48 pp

INCLUSION

Canadian Club & Dry
 Jim Beam & Cola
 Gordons Pink Gin Soda
 White Claw Hard Seltzer
 Kirin Hyoketsu 4% Lemon

**Please note, beverage packages are subject to change.*





Morphettville

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