

ROYAL RANDWICK SPRING CARNIVAL 2017

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## LEGERLAWN – CANAPE MENU

### PLATTERS FOR GRAZING OF ...

LEMON ZEST AND CHILLI LABNEH served with hand cut kumara and cumin crisps and sliced sourdough baguette

### CANAPÉS

9 per person

FRESHLY SHUCKED OYSTERS with lemon and pepper

WHOLE COOKED TIGER PRAWNS (peeled) with green goddess dip

PERSIAN POLENTA with feta, pistachio and pomegranate yoghurt

CHICKEN SKEWER with sage and lemon butter

GOATS CHEESE TRUFFLES, pecans, dried cranberries and parsley, mini lavoshe and rice crackers

LAMB SAMBOUSKY with cinnamon and pinenuts

### SUBSTANTIALS

2.5 per person

LOBSTER AND PRAWN PO' BOY with fresh herbs and cos

LITTLE BUCKETS OF TURMERIC AND CAULIFLOWER FRITTERS and baked kumara fries with avocado and chilli

CARVED GRASS FED HUNTER BEEF, Yorkshire pudding, horseradish cream, rosemary gravy

### MID - AFTERNOON CROWD PLEASERS

3 per person

CRUMBED MAC'N'CHEESE, napolitana dipping sauce

OLD FASHIONED MINI PIES with Spring lamb

MIXED SASHIMI INARI - tuna, salmon and prawn with ponzu and wasabi

### SWEET BITES

2 per person

HANDMADE 'KIT KATS' with crunchy praline

BABY POPSICLES – Banana caramel, Blood orange, Ginger beer and lime, Chocolate shake