

Mackay Turf Club

Cocktail menu

5 items @ \$29pp – Additional items \$5 each

- Mini fish and chip baskets with lemon and tartar
- Mini sumac squid and chips with lemon and sweet and sour/tartar
- Mini blinis with house smoked salmon, fresh made ricotta, chives and cucumber gel
- Mini calzones in an assortment of flavours – Hawaiian, pepperoni, beef cheek, bocconcini and basil
- American cheeseburger sliders
- House made confit duck spring rolls with hoisin sauce
- House made potato and gruyere croquettes **V & CAN ALSO BE REQUESTED AS GF OPTION**
- Sweet chili, lime and mint chicken skewers with roasted capsicum **GF**
- Cheese, mince and pumpkin pastizzis – Maltese sausage rolls
- Kentucky style cauliflower bites with house made cheese sauce **V & CAN ALSO BE REQUESTED AS GF OPTION**
- BBQ beef and pork meatball in a sticky BBQ glaze **GF**
- Asparagus and mozzarella wrapped in prosciutto **GF**
- Mexican prawn tostada bites with spiced prawn, guacamole and corn salsa
- Antipasto skewers with salami, hot salsiccia, olives, artichokes, bocconcini, cherry tomato and basil **GF**
- Strawberry balsamic bruchetta on sourdough with Persian feta, macerated strawberry and strawberry balsamic **V**
- Classic bruchetta bites on sourdough with a mix of tomato, red onion, basil, Persian feta and balsamic glaze **V**
- Mini san choy bow- spiced mix of pork vegetables served in a crispy lettuce cup **GF**
- Master stock pulled pork sliders on brioche with crunchy salad, gherkins and house made siracha aioli
- Three cheese and jalapeño stuffed mushrooms with a mixture of Colby, mozzarella and gorgonzola

Platters - Shared



Small Cold - Approx serves 5 - 8 \$30.00

Medium Cold - Approx serves 15 - 20 \$75

Large Cold - Approx serves 55 - 65 \$250

Mixture of hard, soft and molded cheese with a variety of nuts, dried fruit, fresh fruit, crackers, dips dried and cured meats, olives, pickles, crusty bread and infused olive oil

Medium Antipasto - Approx serves 15 - 20 \$75

Large Antipasto - Approx serves 55 - 65 \$250

Mixture of soft and hard cheeses with roasted, marinated and pickled vegetables, olives, dips, crackers, crusty bread and infused olive oil

Small Hot - Approx serves 5 - 8 \$30.00

Medium Hot - Approx serves 15 - 20 \$75

Large Hot - Approx serves 55 - 65 \$250

Mixture of hot food including spring rolls, samosas, chicken wings, mini pies, sausage rolls, pastizzis, beef and chicken dim sims and mini quiches.

Medium fruit- Approx serves 15 - 20 \$75

Large fruit- Approx serves 55 - 65 \$250

Mixture of fresh, dried and macerated fruit.

Medium sandwich and wraps platter- Approx serves 15 - 20 \$75

Large sandwich and wraps platter- Approx serves 55 - 60 \$250

Assortment of fresh sandwiches and wraps

Medium sweet platter - Approx serves 15 \$75

Large sweet platter - Approx serves 55 \$250

Assortment of muffins, Danish pastries & cake





BBQ Buffet Menu

\$40 a head


Buffet always includes fresh baked bread rolls, butter, relishes, sauces, demi-glace and condiments.

Addition of whole pig on a spit @ \$10 a head

Choice of 4 meat items as follows

- Marinated BBQ pork short ribs
- 100-day grain fed rib fillet
- Smoked brisket
- Mixture of gourmet sausages
- Garlic and rosemary lamb cutlets
- Lamb koftas
- Honey soy chicken skewers
- Smoked slow roasted beef ribs
- In house made beef and pork burgers
- Charcoal style chicken pieces

Choice of 2 salads as follows

- Mango, avocado and macadamia salad with cos lettuce and white balsamic vinaigrette
 - Fresh watermelon and fetta salad with Persian fetta, mint and cucumber
 - Avocado and red paw-paw salad with iceberg lettuce, finger lime, fresh corn, and sweet mustard roasted sesame dressing
 - Classic creamy potato salad with bacon lardons, corn, peas, onion, cheese, spring onion and creamy ranch dressing
 - Classic Caesar salad with cos lettuce, bacon lardons, shaved parmesan, croutons, and Caesar dressing
 - Crunchy Asian salad with cabbage, pea sprouts, carrot, fried shallots, spring onion and tangy ginger soy dressing
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Christmas Buffet

\$38 a head

Buffet always includes:

Freshly made bread roll in an assortment of flavors and butter, relishes, sauces, demi glaze and condiments

Choice of four hot dishes as follows:

- Cider roasted pork
- Honey glazed ham
- Stuffed turkey breast
- Mustard and herb crusted roast beef
- Local emperor with lemon caper beurre Blanc
- Smoked brisket
- Bacon, corn potato bake
- Seasonal steamed vegetables
- Duck fat rosemary potatoes
- Sticky maple baby carrots

Choice of two salad as follows:

- Fresh watermelon and fetta salad with mint and cucumber
- Classic Caesar salad
- Mango avocado and macadamia salad with cos lettuce and white balsamic vinaigrette
- Potato salad with bacon, peas, corn, spring onion creamy ranch dressing
- Avocado and red pawpaw salad with iceberg lettuce, finger lime, corn, and sweet mustard roasted sesame dressing

Extra hot dish \$8pp

Dessert available from \$5pp





Alternative Drop

Select 2 choices per course

1 Course \$40

2 Course \$65

3 Course \$80

Event Menu

Entrées

Braised Masted Stock Pork Belly

Braised master stock pork belly served with parsnip and celeriac puree and pickled squash

Beef Bone Broth

Beef bone broth served with vermicelli, crispy eye fillet, sweet and sour soy, sesame and light chilli oil

Loin of Rabbit

Rolled loin of rabbit filled with field mushrooms and tarragon, pine nut puree, gin soaked beetroot and chevre salad

Pork Crown

Slow roasted pork crown on pear and anise puree, apple caviar, pickled watermelon rind and fresh lemon balm

Harissa Prawns

Smokey harissa prawns with watermelon gel, burnt coconut and crispy herb polenta

Spiced Lamb Rump

Middle Eastern spiced lamp rump on house made flatbread with zhoug, labneh and slow roasted herb cherry tomatoes and fresh rocket

Butter Poached Bug

Butter poached bug with cauliflower puree, pickled asparagus, ground pistachio and crispy prosciutto

Seared Half Shell Scallop

Seared half shell scallop with chorizo crumb, strawberry consume, gruyere crisp and fresh dill

Lamb cutlet

Lamb cutlet with avocado and pineapple salsa, fresh rocket and strawberry balsamic

Event Menu

Mains

Loin of beef

Loin of beef with pommes daphine, asparagus, butternut mousse, spicy jus and crushed pistachio

Crispy Skin Duck Breast

Crispy skin duck Breast with confit garlic puree, peas, broccoli flowerette, parsley jus and nutmeg

Braised Rabbit

Braised Rabbit in red wine, mushrooms, tomato on mash with seasonal greens and fresh basil

Camembert and Prosciutto Chicken Breast

Camembert filled chicken Breast wrapped in prosciutto with mash, season greens, cashew crumb and salsa Verde

Beef Cheek Wellington

Braised beef cheek wrapped in mushroom duxel, prosciutto, seeded mustard and golden puff with season greens, Yorkshire pudding and demi-glace

Master Stock Pork Belly and Yuzu Prawns

Master stock pork belly with caramelised apple puree, house made sriracha, Yuzu marinated Prawns and honey roasted parsnip

Pan Fried Coral Trout

Pan fried coral trout on a bed on citrus cous cous, confit garlic remolade, tangerine segment, potato and celeriac croquettes and fresh lemon balm

Crispy Skin Airline Chicken Breast

Crispy skin airline chicken Breast in a zesty chipotle marinade, mash, seasonal greens, labneh and zaatar

Event Menu

Desserts

Paris Brest

Hazelnut praline Paris Brest with white chocolate and toffee

Cashew Bun

Steamed white chocolate cashew bun with brown sugar ice cream, spiced crumb and candied cashews

Raspberry Tart

Raspberry crème patissiere tart with macadamia crumble and madeleine

Ricotta Mousse

Chocolate basil ricotta mousse with berry compote and chocolate shortbread

Pineapple Roulade

Pineapple roulade with green tea ice cream and matcha crumb

Rhubarb Tart

Rhubarb and nashi pear tart with crème patissiere and chocolate macaron

Salted Caramel Cheesecake

Goat's cheese salted caramel cheesecake with cinnamon crumb and vanilla bean ice cream

Yuzu Meringue

Yuzu meringue tart with coconut cream, lemon balm and macadamias