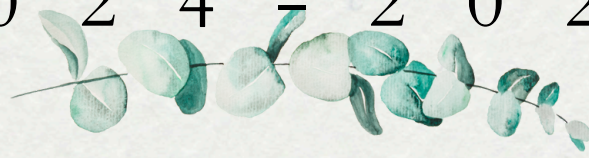




BATHURST HARNESS RACE CLUB

2024 - 2025



SET ON 138 ACRES AT THE BASE OF MT PANORAMA AND OVER LOOKING THE MAJESTIC BLUE MOUNTAINS. SITUATED IN YOUR OWN PRIVATE LANDSCAPE FOR ANY OCCASION. CATERING TO ALL FUNCTIONS FROM BIRTHDAY'S TO CORPORATE CONFERENCES.



Plated Menu

TWO COURSES \$60.00

THREE COURSES \$65.00

Entrée



PANKO & HERB CRUMBED CALAMARI WITH LIME CHILLI DIPPING SAUCE

WARM SALAD OF RARE PEPPER BEEF, TOMATO, ROCKET, PINE NUTS AND BABY SPINACH WITH A BALSAMIC DRESSING

THAI CHICKEN WITH AN ASAIN SALAD

MIDDLE EASTERN CHICKEN WITH A GREEK SALAD

CREAMY POTATO AND LEEK SOUP

ROAST PUMPKIN WITH CHIVES AND DOUBLE CREAM SOUP

HEARTY MINISTRONE SOUP

CHICKEN AND SWEET CORN SOUP





Main

CRISPY SKIN CHICKEN BREAST WITH
FRESH ASPARAGUS AND LEEK WITH A LIGHT
CHAMPAGNE SAUCE

GRILLED RUMP FILLET WITH STEAMED BROCCOLI,
ROASTED KIPFLER POTATOES AND A LIGHT PEPPER
JUS

FILLET OF BARRAMANDI SERVED ON A WARM POTATO
SALAD WITH A LEMON BUTTER REDUCTION

SEARED MARINATED LAMB RUMP WITH ROASTED
ROOT VEGETABLES FINISH WITH A RED WINE AND
PEPPER JUS

HERB CRUSTED SALMON FILLET WITH STIR FRIED
GREENS AND A BÉARNAISE SAUCE

SIRLOIN BEEF FILLET ON A FIELD MUSHROOM WITH,
BABY BEANS GRILLED POLENTA

GRILLED SPATCHCOCK WITH GARLIC AND HERB
CREAMY MASH POTATO



BATHURST HARNESS
RACE CLUB

Desert



PASSIONFRUIT CHEESECAKE SERVED WITH VANILLA ICE CREAM

WARM STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

CHOCOLATE MUD CAKE WITH DOUBLE CREAM AND STRAWBERRIES

TRADITIONAL PAVLOVA WITH SEASONAL FRUIT AND A
PASSIONFRUIT COULIS

CITRUS TART WITH BERRY COULIS

WARM CHOCOLATE PUDDING WITH A BAILEYS CHOCOLATE SAUCE



BATHURST HARNESSES
RACE CLUB

Buffet Menu



\$45.00 PER PERSON

2 HOT DISHES, POTATOES, STEAMED
SEASONAL VEGETABLES, 3 SALADS, FRUIT
PLATTER, FRESH BREAD ROLLS, SAUCES
& CONDIMENTS. PLUS TEA AND COFFEE
PROVIDED

OR

\$50.00 PER PERSON

MINI SPRING ROLLS WITH SWEET CHILLI
DIPPING SAUCE ON ARRIVAL 3 HOT
DISHES, POTATOES, VEGETABLES, 3
SALADS, FRESH BREAD ROLLS SAUCES &
CONDIMENTS BUFFET DESSERTS PLUS
TEA & COFFEE PROVIDED.



Buffet Menu

GRILLED RUMP FILLET WITH CHASSEUR STYLE MUSHROOMS

HERB AND MUSHROOM CRUSTED BEEF WITH RED WINE SAUCE

ROAST LION OF PORK WITH GLAZED APPLE AND HERB SAUCE

MARINATED LEG OF LAMB WITH ROAST VEGTABLES

HERB ROASTED CHICKEN

FILLET OF CHICKEN WITH A PEPPER SAUCE

GRILLED HERB ROASTED FISH WITH ALMONDS IN A WHITE WINE
SAUCE

ROSEMARY LACED LAMB MEDALLIONS WITH DIANNE SAUCE

FILLET OF CHICKEN WITH APRICOT AND ALMOND SAUCE

BEEF SIRLOIN WITH LIGHT PEPPER JUS

BEEF AND BEER SHEPARDS PIE

CHICKEN KORMA WITH STEAMED JASMIN RICE

GRILLED FILLETS OF FISH WITH A LEMON PEPPER GLAZE

YOUR CHOICE OF ROASTED MEAT (PORK, BEEF OR LAMB)





Wake Menu



\$23.00 PER PERSON

ASSORTED FRESH CUT SANDWICHES
CAKES AND SLICES
SELF-SERVE TEA AND COFFEE

OR

\$29.00 PER PERSON

ASSORTED FRESH CUT SANDWICHES
MINI SPRING ROLLS
MINI BEEF PIES
FISH GOUJONS
MARINATED CHICKEN WINGS
CAKES AND SLICES
SELF-SERVE TEA AND COFFEE





Finger Food

4 CHOICES \$25.00 6 CHOICES \$30.00

8 CHOICES \$35.00

MINI BEEF BURGERS WITH TOMATO RELISH AND CHEESE

MINI BEEF AND BACON SAUSAGE ROLLS

SPINACH AND FETTA FILO PASTRY WITH MINT YOGHURT DIPPING SAUCE

TEMPURA PRAWN TORPEDOS WITH SWEET SOY AND HONEY SAUCE

CRUMBED WHITING FILLET WITH LEMON AND CAPER DIPPING SAUCE

TORPEDO PRAWN WITH LIME CHILLI AIOLI

ASSORTED MINI QUICHES

MINI SPRING ROLLS WITH SWEET CHILLI DIPPING SAUCE

MINI BEEF PIES

MARINATED CHICKEN WINGS

TEMPURA BATTERED PRAWNS WITH SEAFOOD DIPPING SAUCE

PLATTER OF CHEESE, CABANOSI, DIPS AND VEGETABLE STICKS

ASSORTED PLATTER OF COCKTAIL SANDWICHES

HOMEMADE HAM & CHEESE FRITTATA GARLIC BRUSCHETTA WITH

FINELY DICED TOMATO, BASIL, SPANISH ONION

FISH COCKTAILS

BEEF OR VEGETABLE DIM SIMS

MINI FALAFEL

MINI SATAY CHICKEN SKEWERS

CAMEMBERT WITH CANBERRY COULIS

VEGETARIAN FRITTATA

SALT AND PEPPER SQUID

MINI GOURMET PIES

