

SEATED DINING MENU

Please select 2 items from each course (alternate service)

ENTRÉE

Chinese braised pork belly with crisp vegetables & star anise glaze
Confit lamb shoulder, miso eggplant puree and red pepper jam
Lamb fillet with pickled walnut salsa verde and charred onions
Prosciutto, herb mascarpone, glazed fig, baby mache on toasted brioche
Rare fillet of beef with roasted rice & pickled mushrooms and toasted sesame
Tea smoked chicken on Asian greens with soy sesame dressing
Asian duck breast with crisp radish salad & teriyaki dressing
Poached chicken & crab salad with coconut, mint & Thai basil (gf)
Seared yellowfin tuna with pork crackling & black pepper caramel (gf)
Ocean trout, cauliflower skordalia, smoked almond and pickled cauliflower
Eschalot tart tatin with marinated goats cheese curd (v)
Carrot and fried tofu salad with chilli peanut sauce (v)(gf)
Asian omelette with shimeji mushroom salad, black sesame wafer and goats curd (v)

MAIN

Seared salmon with eggplant caviar & pickled onion salad
Seared barramundi with saffron risotto, chorizo & smoked paprika
Grilled salmon fillet with warm potato bacon salad, watercress & mustard seed dressing
Lamb rump with artichoke mash, roasted wild mushroom & thyme jus
Pan fried veal on english spinach with hazelnut picada
Seared pork fillet with maple, thyme glaze & roasted kipfler potatoes (gf)
Herb crusted beef with confit cherry tomatoes and smoked olive tapenade
Grilled porterhouse steak with blue cheese mash & onion jam
Roasted beef fillet with kipfler potatoes, wild mushroom ragout & shiraz glaze
Sesame crusted sweet soy glazed chicken supreme on baked kumera galette, miso jus
Breast of chicken on green onion roesti with mushroom ragout

DESSERT

Wattleseed pavlova with passionfruit compote (v)
Vanilla brulee tart with balsamic strawberries (v) '2012'
Butterscotch whiskey pudding with glazed pecans (v)
Caramel panna cotta with house made ginger bread

MEETINGS & SPECIAL EVENTS

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AUSTRALIA'S HOME GROUND

Alto olive oil, rosemary & apple pudding with single cream & praline crumb (v)
Burnt cherry trifle (v)
Malted milk cheesecake with marshmallow meringue
Chocolate dome (gf) 'sweet kiss'
Vanilla strawberry pillow with chocolate sable 'Sweet kiss'
Toasted Swiss meringue and almonds streusal
Blackforest cheesecake with soured cherries (v)

Freshly brewed coffee and tea selection (v)
Selection of mini rolls with butter medallion (v)

Sourdough bread rolls & butter (V)
Freshly brewed coffee & tea selection (V)
(Minimum charge twenty guest)

BUFFET DINNER

Inclusions:

Taste of the Barossa platter including smoked meats, cheese and chutney
Pissaladiere of caramelised onion, goats cheese & rosemary (v)
Baby spinach, fried chickpea, asparagus & sweet onion w sumac (v) (gf)
Roasted sweet potato, caramelised onion and cous cous salad with orange blossom vinaigrette (v)
Lamb rump with chimmichurri relish (gf)
Ginger marinated barbequed chicken with orange and coriander (gf)
Baked new potatoes w rosemary & sea salt (v) (gf)
Pecorino and parsley Italian style stuffed mushrooms (gf)(v)
Baby squash with herb butter & roasted shallots (v) (gf)
Eton mess (v)
Belgian chocolate truffle cake (v)
Seasonal fruit platter (v) (gf)
Sourdough bread rolls & butter (v)
Freshly brewed coffee and tea selection (v)

Dinner buffet menu seafood enhancements

Platter of market fresh prawns with lemon & limes (GF)
Selection of oysters with rock salt, lemon & lime (GF)

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