

## 2024 Formula 1 Australian Grand Prix Premium Seats – Chicane Pavilion Lower Facility

### FOOD MENU & BEVERAGE LIST

#### Grazing Menu: Friday, 22 March 2024

##### Arrival

Sausage, egg and cheese muffin NF  
Croissant with banana jam and chocolate NF

##### Morning Tea

Raspberry and basil friand with white chocolate glaze V  
Toasted rye with gravlax with cream cheese and dill pickle NF  
Pork and fennel sausage roll, bush tomato relish NF  
Baked Spinach and feta tart GF NF

##### Sweet

Date and macadamia tart with mascarpone V  
Mini eclair with strawberry glaze and almond custard V  
S'mores spring roll with orange sugar NF OF  
Assorted mini ice creams V

##### Substantials

Jerk chicken, rice pilaf, rum pineapple and lime salsa GF OF NF  
Confit salmon, apple, cucumber and sauce ravigotte GF OF NF  
Sticky roast veal shank, risoni, red pepper sauce DF NF  
Pork and fennel 'bangas' and mash with caramelized onion gravy GF NF  
Ricotta ravioli with pumpkin butter sauce and crispy sage NF

##### Soak

Fried chicken with chili salt and 'ranch' OF NF  
Fries with beer salt and malt vinegar mayo GF DF NF  
Cheese pastizzi with red pepper ajvar NF  
Roast pork sub with gravy and salsa verde OF NF

##### Street Food

The Taco - Soft shell tacos with slow cooked beef, Chunky style guacamole, cheese, pickled jalapenos, tomato salsa, coriander and lime  
Poke Bowl - Soy cured tofu with rice, avocado, black sesame, kaiso seaweed salad, edamame, pickled vegetables, and ponzu dressing

(GF) Gluten free (DF) Dairy free (V) Vegetarian (VEGAN) Vegan (NF) Nut free

## Grazing Menu: Saturday, 23 March 2024

### Arrival

Toasted fruit bread with whipped ricotta and lemon curd NF  
Vegemite scrolls with guacamole NF

### Morning Tea

Portuguese custard tarts NF  
'Bunnings' sausage scrolls with caramelised onion NF  
Crispy fried prawn with wasabi kewpie NF  
Mushroom and thyme quiche GF NF

### Sweet

Pineapple and lime lamington NF V  
Chocolate pie with oatmeal caramel NF V  
Brandy snap basket with berries and white chocolate NF V  
Assorted mini-ice creams V

### Substantials

Grilled chicken breast, spiced lentils black lime and carrot salad GF DF NF  
Harissa cured salmon, pomegranate couscous, yogurt and mint GF NF  
Slow-roasted lamb with kale zhoug, onion caramel, and labneh GF NF  
Roast pork with apples, walnuts, burnt lemon and jus GF DF NF  
Greek style baked chickpea with haloumi, tomato and olive salad GF NF

### Soak

Popcorn cauliflower with za'atar salt and lime DF NF  
Fries with beer salt and malt vinegar mayo GF DF NF  
Cheese pastizzi with red pepper ajvar NF  
Salmon poke bowl snack, soy and lime GF DF NF

### Street Food

Mochiko - Hawaiian fried chicken, with jalapeno kewpie, furikake, pineapple sweat and sour, wasabi slaw and spam crisp  
Turkish Manti - Vegetarian dumping, with labneh, chili oil, mint relish, lentil salad, pickles and pita crisp

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## Grazing Menu: Sunday, 24 2024

### Arrivals

Coco pop and coconut muesli with dried pawpaw NF  
Mini crumpet with gruyere omelette and bacon NF

### Morning Tea

Chocolate and cheesecake brownie NF V  
Grilled focaccia with pastrami rocket and provolone NF  
Cheeseburger spring roll with 'Maccas sauce' NF  
Bacon and scramble egg tart with chives NF

### Sweet

Lemon chiffon pie with honeycomb powder NF V  
The tiniest banana split - chocolate tart, banana, creme fraiche, cherry gel, and waffle crumbs NF V  
Chocolate cannoli with whipped caramel NF V  
Assorted mini-ice creams NF V

### Substantials

Grilled red chicken curry with nam jim and paw paw GF DF NF  
Cured ocean trout with Russian dressing and wild rice GF DF NF  
Berber spiced lamb with green goddess sauce GF DF NF  
Beef rendang with jasmine rice, chili and herbs GF DF NF  
Orecchiette primavera with semi dried tomatoes, pesto and capers NF

### Soak

Battered whiting with curry leaf mayo and lime DF NF  
Fries with beer salt and malt vinegar mayo GF DF NF  
Fried chicken with chili salt and 'ranch' DF NF  
Cheese pastizzi with red pepper ajvar NF

### Street Food

Prawn Po Boy - Tempura prawn with milk bun, slaw, ranch dressing, chipotle salsa, dill pickle, and chopped egg  
Hummus, and a spoon - Za'atar, falafel croutons, fried lamb, harissa spiced peppers, and cucumber salsa

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## **Beverage List: Friday, Saturday & Sunday**

### **Wine**

Campo Viejo Brut (French Champagne on Sunday – Moet & Chandon Brut)  
Church Road Chardonnay  
Stoneleigh Latitude Sauvignon Blanc  
Jacob's Creek Double Barrel Shiraz

### **Beer**

Heineken Lager  
Heineken 0.0

### **Spirits**

Idle Hour Vodka  
Canadian Club Whisky  
Bundaberg Rum  
Patient Wolf Gin

### **Soft Drinks/Water**

Coke, Coke Zero, Lemonade  
Aqua Panna Still Mineral Water  
San Pellegrino Sparkling Mineral Water  
Red Bull® Energy Drink  
Orange Juice