

FORMULA 1 LOUIS VUITTON AUSTRALIAN GRAND PRIX 2025

Premium Seats – Chicane Pavilion Lower Facility

FOOD MENU & BEVERAGE LIST

Grazing Menu: Friday, 14 March 2025

Arrival

Mini sausage and egg English muffin NF
Toasted fruit bread with mascarpone, honey and pistachio V

Morning Tea

Portuguese custard tart NF
Baked spinach, artichoke and tomato tart, roasted red pepper salsa GF, NF, VG
Toasted rye with gravlax, cream cheese and dill pickle NF
Wagyu and truffle sausage roll, tomato relish NF

Substantials

Smoked chicken, fregola, toasted corn, salsa verde NF, DF
Confit salmon, apple, cucumber and sauce ravigotte NF, DF, GF
Slow roasted lamb shoulder with zucchini, raisin and preserved lemon NF, GF, DF
Rosemary poached pork scotch with polenta, roasted peppers and balsamic NF, GF
Casarecce, chili sugo, olive tapenade, rocket, ricotta salata NF, V

Sweet

Tiramisu lamington NF, V
Mini lemoncello donut NF, V
Hazelnut and milk chocolate brandysnap sandwich V
Assorted mini ice cream sandwich V

Soak

Fried chicken with calabrian chili salt and parmesan ranch NF
Truffle fries with white balsamic aioli NF, GF, DF, V
Creamed corn and cheddar empanada, chipotle mayonnaise NF, V
Porchetta roll with rosemary jus and salsa verde NF

Street Food

Taco Fiesta - Soft shell tacos with slow-cooked beef - Load it up with chunky guac, charred sweet corn salsa, crisp red cabbage slaw, fresh coriander, and a kick of chili con carne.

Takoyaki - Golden Japanese octopus balls for guests to top their way. Choose from zesty Bull-Dog sauce, creamy Kewpie mayo, crispy ramen, fresh white cabbage slaw, and a sprinkle of lively bonito flakes.

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

Grazing Menu: Saturday, 15 March 2025

Arrival

Crumpet with gruyere omelette, bacon crumb NF
Caprese Danish, mozzarella, heirloom tomato, basil and balsamic NF, V

Morning Tea

Espresso and hazelnut friand V
Salsiccia and mozzarella scroll NF
Crispy fried prawn with lemon aioli and capers NF
Mushroom and thyme quiche, truffle aioli GF, NF, V

Substantials

Grilled chicken breast, romesco, pepperonata, barbequed gem lettuce, balsamic glaze GF, DF
Cold smoked ocean trout, lemon yoghurt, pressed cucumber, radish and dill NF, GF
Charred lamb with fava bean puree, peach mostarda, pickled red onion NF, GF, DF
Slow cooked pork with apple agrodolce and green olive tapenade NF, GF, DF
Pea, mint and asparagus cassarecce with ricotta salata NF, V

Sweet

Torta caprese al limone and caramelised white choc V
Brandy snap basket with mascarpone cream and berries NF, V
Ricotta and raspberry cheesecake NF, V
Assorted mini ice cream sandwich V

Soak

Crispy cauliflower with rosemary salt and lime NF
Truffle fries with white balsamic aioli NF, GF, DF, V
Mushroom bun with black bean aioli V
Beef empanada with smoked chilli sauce NF

Street Food

Rolling Po' Boys - Sugo meatball Po' Boys with a twist! Guests stack up their own creation with oozy American cheese, tangy bread, butter pickles, sharp American mustard, crunchy slaw, and sweet caramelised shallots.

2 AM Fried Rice - Rice bowls loaded with crispy fried chicken and guests get creative with tasty add-ons. Top with a choice of savory tofu, buttery corn, crunchy prawn crackers, fiery Lao Gan Ma chili oil, and Szechuan-spiced peanuts.

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

Grazing Menu: Sunday, 16 March 2025

Arrivals

Frittata with roast peppers and pecorino GF, NF, V
Vegemite scroll with smashed avocado NF, V

Morning Tea

Pancetta and ricotta focaccia muffin, balsamic glaze NF
Flourless orange and lime cake, creme fraiche V
Croque monsieur bites NF
Spinach and fontina arancini with red pepper relish NF, V

Substantials

Grilled chicken with peach, lemon pesto and risoni salad
BBQ barramundi, jewelled rice, cucumber, green tomato sambal GF, DF, NF
Sticky roast veal shank, burnt butter cauliflower. sauce milanese NF, GF
Pork and ricotta meatballs, sugo and pangratto NF
Braised mushroom ragout, cassarecce, gremolata, pecorino NF, V

Sweet

Date and macadamia tart with mascarpone V
Chocolate and cheesecake brownie NF, V
Amarena cherry, ricotta and dark chocolate cannoli NF, V
Assorted mini ice cream sandwich V

Soak

Fried whiting with lemon-caper aioli and lime NF
Truffle fries with white balsamic aioli NF, GF, DF, V
Fried chicken with Calabrian chili salt and parmesan ranch NF
Ricotta and spinach pastizzi with spiced tomato NF, V

Street Food

Tandoori Wrap - Flame-kissed Tandoori chicken wrapped in warm roti pratha. Guests have the option to add a scoop of crispy dhal, fried shallots, fresh mint and coriander, cool cucumber raita, and a dash of spicy sambal.

Roving Reuben Roll - Warm brioche rolls stuffed with slow-cooked pastrami. Guests create their ideal Reuben with rich Russian dressing, gooey Swiss cheese fondue, tangy sauerkraut, crunchy cornichons, and crisp chips on the side.

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

Beverage List: Friday, Saturday & Sunday

Wine

Moët & Chandon Impérial Brut
Domaine Chandon Brut
Church Road Chardonnay
Stoneleigh Latitude Sauvignon Blanc
Camshorn Pinot Noir
Jacob's Creek Double Barrel Shiraz

Beer

Heineken Lager
Heineken Silver
Heineken Zero

Spirits

Belvedere Vodka
Glenmorangie Scotch
Four Pillars Rare Dry Gin
Canadian Club Whisky
Bundaberg Rum

Soft Drinks/Water

Coke, Coke Zero, Lemonade
Aqua Panna Still Mineral Water
San Pellegrino Sparkling Mineral Water
Red Bull Energy Drink
Red Bull Energy Drink Sugar Free
Soft Drink Mixers
Orange Juice