

EVENTS FLEMINGTON

BBQ BUFFET MENU





Menu 1

\$27 PER PERSON

Buffet is served for one hour duration

Gourmet sausages

Caramelised onion (v)

Sliced bread

Sauces and condiments

Menu 2

\$63 PER PERSON

Buffet is served for a two hour duration

Freshly baked bread with butter

Grilled corn on the cobb, lime, smoked paprika butter, parmesan (v)

Caramelised onions (v)

Smoked pulled pork sliders

Flame grilled Texas rubbed BBQ chicken thigh

Gourmet beef sausages

Baked jacket potatoes, sour cream, cheese and chives (v)

Shredded cabbage, carrot, spring onion & apple coleslaw (v)

Penne pasta, almond & basil pesto, heirloom tomato, broccoli, rocket (v)

Heirloom carrot, spinach, orange, fetta, sunflower seeds (v)

Sauces and condiments

Lemon meringue tartlets





Menu 3

\$81 PER PERSON

Buffet is served for a two hour duration

Freshly baked bread with butter

Grilled corn on the cobb, lime, smoked paprika butter, parmesan (v)

Caramelised onions (v)

Grilled tiger prawn, coriander, chilli, spring onion yakitori

Two varieties of gourmet sausages

Flame grilled tandoori marinated chicken thigh

Marinated BBQ beef porterhouse steak with chilli, garlic and parsley

Baked jacket potatoes, sour cream, cheese and chives (v)

Shredded cabbage, carrot, spring onion & apple coleslaw (v)

Grilled asparagus salad with Persian fetta and mint (v)

Seasonal garden salad, tarragon vinaigrette (v)

Sauces and condiments

Chocolate & walnut brownie bites

Mini red velvet & caramel popcorn cupcakes

Enhancements

MEZZE \$15 PER PERSON

Selection of 3 dips, marinated olives, pumpkin & fetta quiche, olive oil, Turkish bread, focaccia and flat breads

ANTIPASTO TABLE \$42.50 PER PERSON

Selection of cured meats, dips, marinated vegetables, olives, local cheese and artisan breads

SEAFOOD TABLE \$50 PER PERSON

Sydney rock oysters, king prawns, pickled octopus, dill cured salmon, sashimi selection, soy, wasabi, lemon wedges, cocktail sauce and condiments

Menus and prices valid until 30 June 2026. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however, requests for meals which are low gluten can be accommodated. Dietary key: v = vegetarian.



EVENTS FLEMINGTON

LUNCH & DINNER MENU





Plated Menu

2 COURSES

Main, Entrée or Dessert | \$85 per person

3 COURSES

Entrée, Main, Dessert | \$100 per person

SIDES

One side serves 6 | \$12 per person

ALTERNATING COURSES

1 course | \$6 per person

2 courses | \$12 per person

3 courses | \$18 per person

CANAPÉS ON ARRIVAL

30 minutes (Chef's selection, 2 items - 1 hot and 1 cold item) | \$19 per person

Cheese course | \$21 per person

Entrée

PLEASE SELECT ONE ITEM

Cured kingfish, maserated peppers, chorizo crumb, almond cream, puffed wild rice, chive oil

Smoked salmon, crème fraîche, cucumber, watercress, pickled shallot and rye crouton

Saku tuna tartare, soy & ginger dressing, cucumber, herb cream and pickled daikon

Chilled king prawn, kohlrabi, compressed apple, lemon puree, green onion dressing

Veal carpaccio, almond skordalia, capers, shallot, cornichon, rocket

Braised ox cheek tortellini, caramlised onion, brown butter, lemon, hazelnut,
pickled mushroom, sage pangrattato

Chicken & tarragon terrine, pickled shallot, hazelnut, pear & beetroot chutney

Madeira glazed duck, celeriac puree, pickled grape, walnut, endive, madeira jus

Beetroot carpaccio, almond horseradish skordalia, green olive salsa roquette, aged balsamic





Main Course

PLEASE SELECT ONE ITEM; OR TWO ITEMS IF ALTERNATING

Free-range chicken breast, cauliflower purée, charred gem lettuce, baby artichoke

Slow cooked pork belly, sweet potato purée, onion fondant, hazelnut, kohlrabi

Beef tenderloin, heirloom carrots, potato gratin, baby radish, red wine jus

Fillet of salmon, wild spinach, lemon beurre blanc, chives caviar, pickled fennel

Glazed lamb shoulder, red pepper piperade, roasted fennel, sauce vierge

Fillet of Barramundi, crispy kipfler potatoes, pumpkin purée, pickled squash, Champagne beurre blanc

24hr braised beef, pomme purée, beetroot, crisp kale, truffle jus

Pan fried gnocchi, pumpkin puree, roasted pumpkin, sage, candied walnuts, pecorino & brown butter (v)

Risotto, pea puree, hazelnut pesto, broad beans & parmesan (v)

Sides

PLEASE SELECT ONE ITEM

Broccolini, toasted almonds, saffron spiced butter (v)

Charred pumpkin, feta, harissa, mint (v)

Crispy roasted potatoes, sea salt, confit garlic and rosemary (v)

Steamed seasonal vegetables, olive oil, toasted almonds (v)

Wild rocket, pear, pecan, parmesan, aged balsamic (v)

Dessert

PLEASE SELECT ONE ITEM

Crème caramel, macadamia crumble, pressed grapes

Strawberry panna cotta, balsamic dressed strawberries, basil

Coffee whipped mascarpone Swiss roll, blackberries, crushed almonds

Warm chocolate fondant, blueberry compôte, vanilla ice cream

Baked passionfruit cheesecake, spiced biscuit, crème fraîche

Supplementary Course

Local cheese selection, flat breads, condiments

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