

Spring Racing Menus 2022





The Fab Picnic Hamper

\$1,000.00

Package suitable for 20 people for the full day at the races, delivered to Flemington directly, your home or a pick up from Collingwood.

Platters all packaged in a poly box with ice.

Sandwich box (20 triangles)

Chicken pillow sandwiches (24 pieces)

Crumbed prawn sando (24 pieces)

Cured salmon blinis (24 pieces)

Sweets treats box (25 pieces)

Peking duck pancakes (24 pieces)

Beef bresola and ricotta (24 pieces)

Goats cheese tarts (24 pieces)

Spicy tofu and green apple rice paper rolls (vegan) (24 pieces)



Cold Canapé Boxes

All boxes are 24 pieces of hand crafted canapes delivered already garnished ready to serve



Crumbed prawn sando, shopann,plum sauce (24 pieces) **\$99**



Lemon zaatar chook, Harissa yoghurt, pita (24 Pieces) **\$99**



Beef bresola, pickled lemon, ricotta, Pelion dust (24 Pieces) **\$110**



Bruschetta – 3 varieties of chef selection (30 Pieces) 3 flavours all vege **\$99**



Cured salmon on mini pancake, citrus mascarpone (24 Pieces) **\$110**



Corn fritters w caramelised onion & crispy bacon (24 Pieces) vege on reg **\$140**



Coronation chicken pillow sandwiches (24 Pieces) **\$95**



Peppered lamb fillet crostini, truffled mushroom pate (24 pieces) **\$120**



Peking duck pancakes, hoisin, spring onion, cucumber (24 Pieces) \$120



BBQ Share Fare

PRICES

Choose 3 options \$59 per person Choose 4 options \$65 per person

Proteins

Choose from the below

- Banana leaf wrapped whole snapper with lemongrass, chilli jam (gf, df)
- Aged beef fillet minute steaks, onion relish (gf, df)
- Charred grilled lamb cutlets, pistachio salsa verde (gf, df)
- BBQ duck breast, mandarin. shaved fennel, soy dressing (qf, df)
- Pork and fennel sausages, peach chutney (df)
- Honey, lemon and rosemary BBQ chicken chops (gf, df)

Vegetarian/Vegan options

- Chargrilled vegetable and tofu brochettes, chimichurri (gf, df)
- Vegan burgers, Sriracha mayo (df)
- Vegan sausages, caramelized onion (df)
- BBQ spiced Cauliflower steaks, miso ranch dressing (gf, df) (Choose 2 options for Vegetarian or Vegans - included in price, numbers tbc)

Salad Bar

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf)
- · Roasted green asparagus, chopped egg, chives, horseradish mayo
- Cypriot grain salad with beetroot tzatziki
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette
- · Freshly baked bread basket with butter

Buffet full set up including table inclusive of the price. Hire BBQ required for this menu with a chef to cook and wait to serve – additional cost depending on the duration of your event.



Cold Small Bites

Prices

4 pieces per person: \$18pp 6 pieces per person: \$27pp 8 pieces per person: \$36pp 10 pieces per person: \$43pp 12 pieces per person: \$50pp

Land

- Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
- Lemongrass coconut chicken rice paper roll (gf, df)
- Peking duck pancake, spring onion hoisin
- Beef bresaola preserved lemon and ricotta (gf)
- Peppered lamb, truffled mushroom crostini
- Teriyaki beef rice paper roll (gf, df)

Ocean

- Hot smoked ocean trout betal leaf, sweet fish sauce, chili jam Thai basil (qf, df)
- Smoked salmon blini, horseradish mascapone, caviar
- Prawn and pickled mango rice paper roll (gf, df)
- Tuna tataki, furikake, wasabi avocado, crisp wakame cracker
- Crumbed prawn sando, pickled slaw, XO mayo

Garden

- Smoked goats curd tartlet, air dried tomato, salsa verde (v)
- Corn and coriander fritters, quacamole, fried Halloumi (v)
- Wild truffled Mushroom en croute, pickled artichoke (vegan, df)
- Spicy tofu and green apple rice paper roll (vegan, gf, df)







BBQ Bites Menu

(Minimum 40 guests)

\$7.50 per piece

- Pork and fennel chipolata sausages, peach chutney
- BBQ Chicken saltimbocca skewers with truffle mayo (gf)
- Garlic and lemon BBQ king prawns with lemon aioli (gf)
- Wagyu beef skewers, chimichuri (gf)
- Chargrilled vegetable and tofu brochettes, chimichurri (vegan, gf, df)

\$8.50 per piece

- Charred grilled lamb cutlets, pistachio salsa verde (gf)
- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, corn and black bean quesadilla, guac and jalapeno crema
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Chili bean, quesadilla, guac and jalapeno vegan mayo (vegan)

Hire BBQ required for this menu with a chef to cook and wait to serve – additional cost depending on the duration of your event.



Delivered Grazing Tables



Mini Graze-Serves up to 20 people

2 options Full 75cm board \$500 Smaller thin board \$250

Grazing table delivered antipasti 2m 40-60pax \$1450

Grazing table delivered antipasti 3m 60-100pax \$1750

Grazing table delivered antipasti 4m 100-150pax \$2350

Delivery/Setup/Pick up - \$150





The Fab Dessert Board



The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macaroons and chocolates.

Raspberry, apple almond cake
Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers

PRICING

Mini Graze Board (around 20 pax) \$400 1 m (40-60 pax) \$900 2 m (80-100 pax) \$1500 3 m (100+) \$2000

Delivery/Setup/Pick up - \$150



Garden Package

(Minimum 50)

Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package is an unlimited amount for that time period so no rushing off to the bottlo to stock up, just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can pop up a bar and serve alcohol anywhere, anytime under our licence using our RSA trained bartenders.

PRICES

2 Hours - \$29+ GST per guest 3 Hours - \$39+ GST per guest Additional hour is \$10 per guest

Beer:

- Balter Lager
- Furphy
- Cascade Light

Sparkling:

• McPherson Sparkling Brut

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice. Bartender is additional.



Boutique and Crafts Package

(Minimum 50)

PRICES

2 Hours - \$35+ GST per guest 3 Hours - \$45+ GST per guest

Additional hour is \$12 per guest

Beer:

- Balter Lager
- Mountain Goat Pale Ale
- Corona
- Cascade Light
- Heaps Normal Non-Alcoholic Larger

Sparkling:

Bandini Prosecco

Rose:

• Blue Pyrenees Bone Dry Rose

Cider:

• Monteiths apple cider

White Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

Red Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice. Bartender is additional.



Package Upgrades

Cocktails:

•	Espresso Martini		\$14.50 per cocktail
•	Passionfruit Caprioska	l	\$14.50 per cocktail
•	Palomita	•••••	\$14.50 per cocktail
•	French75	•••••	\$14.50 per cocktail
•	Green Apple Mojito	•••••	\$14.50 per cocktail
•	Miami Iced Tea		\$14.50 per cocktail

Cans/ Seltzers/Sour Beer:

Non Alcoholic

•	Heaps Normal non alcoholic larger	\$3.50 per can (minimum 10)
•	Naked Life Non-alcoholic G&T non alcoholic	\$4.50 per can (minimum 10)
•	Naked life non alcoholic Italian spritz	\$4.50 per can (minimum 10)

Spirits:

House spirits (vodka, tequila, rum, gin, whisky, bourbon) \$15 per person includes the mixers

Other spirits available to add on - enquire with the team!

