



SPRING RACING MENU 2025

DELIVERED FOOD TO ELEVATE THE OCCASION!

From fingerfood to platter boxes and stunning grazing tables, our delivered catering menus prove that you can have exceptional food wherever you are.

Everything within this menu will be cooked in our kitchen and delivered hot to your door in greater Melbourne and the suburb surrounds. Cold items can be delivered further. This menu has been specially curated for food that travels well!

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



FAB PICNIC HAMPER

One Hamper \$995

This package is suitable for 20 people for a full day at the races. We can deliver directly to Flemington or your home, or you can pick-up and save on delivery from our kitchen in Collingwood.

Inclusions:



SANDWICH BOX

Selection of 20 double-layer sandwich points with chef selection of fillings.



PILLOW SANDWICH

Chicken pillow sandwiches (24 pieces)



PRAWN SANDO

Crumbed prawn sando, bloody mary kewpie, arugula (24 pieces)



PEKING DUCK PANCAKES

Peking duck pancakes, hoisin, spring onion, cucumber (24 pieces)



BEEF BRESAOLA

Beef bresaola, ricotta, lemon and herbs (24 pieces)



CURED SALMON

Cured salmon blini, citrus mascarpone, caviar (24 pieces)



RICE PAPER ROLLS

Green mango, tofu, edamame & sambal rice paper roll (24 pieces)



CORN FRITTERS

with caramelized onion and crispy bacon. (24 pieces)



SWEET TREAT BOX

25 assorted petit fours and sweet treats including truffles, macarons and mini cakes.

Platters all packaged in a poly box with ice.

• COLD CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



PRAWN SANDO

\$105

Crumbed prawn sando, bloody mary
kewpie, arugula (24 pieces)



LEMON ZAATAR CHOOK

\$105

Lemon zaatar chicken, harissa
yoghurt, pita (24 pieces)



BEEF BRESAOLA

\$115

Beef bresaola, ricotta, lemon
and herbs (24 pieces)



PILLOW SANDWICH

\$99

Chicken pillow sandwiches
(24 pieces)



LAMB FILLET CROSTINI

\$120

Peppered lamb fillet crostini,
truffled mushroom pate (24 pieces)



BRUSCHETTA

\$105

3 varieties of chef selection
bruschetta (30 pieces)



PEKING DUCK PANCAKES

\$129

Peking duck pancakes, hoisin, spring
onion, cucumber (24 pieces)



CORN FRITTERS

\$99

Corn fritters with caramelized onion and
crispy bacon. (24 pieces)
-Vegetarian available on request



CURED SALMON

\$115

Cured salmon blini, citrus
mascarpone, caviar (24 pieces)





• BBQ SHARE FARE

MINIMUM 30

PRICE PER PERSON

2 OPTIONS	\$49.00
3 OPTIONS	\$62.50
4 OPTIONS	\$68.50

CHOOSE FROM BELOW:

- Banana leaf wrapped whole snapper with lemongrass, chilli jam
- Aged beef fillet minute steaks, onion relish
- Charred grilled lamb cutlets, chimichurri
- BBQ smoked duck breast, tamanegi dressing
- Pork and fennel sausages, peach chutney
- Honey mustard & rosemary BBQ chicken chops











• VEGAN/ VEGETARIAN OPTIONS

- Chargrilled vegetable and tofu brochettes, chimichurri
- Vegan burgers, sriracha mayo
- Vegan sausages, caramelised onion
- BBQ spiced cauliflower steaks, miso ranch dressing

(Choose 2 options for vegetarian or vegans - included in price, with numbers TBC closer to date)

INCLUSIONS

Salad Bar







- Moroccan quinoa, tahini, currants, pinenuts, lemon   
- Roasted pumpkin, green beans & goat cheese, basil dressing  
- Chargrilled vegetables, basil, capers, crumbled feta, balsamic glaze  
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette   






BBQ BITES

MINIMUM 40

PRICE PER PERSON \$8.00

- Pork and fennel chipolata mini dogs, yellow mustard and tomato sauce
- BBQ chicken saltimbocca sticks with truffle mayo 
- Garlic and chilli BBQ king prawn sticks, lemon aioli 
- Chargrilled vegetable and tofu sticks, sriracha kewpie    

PRICE PER PERSON \$9.00

- Chargrilled lamb cutlets, chimichurri 
- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, corn and black bean quesadilla, guac and jalapeno crema
- Spicy corn slider, halloumi, harissa mayo, piquillo pepper 
- Chilli bean quesadilla, guac and jalapeno vegan mayo 

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




• SMALL BITES

MINIMUM 20 (FUNCTION WITH STAFF ONLY)

4 pcs per person	\$19.00
6 pcs per person	\$29.00
8 pcs per person	\$39.00
10 pcs per person	\$47.00
12 pcs per person	\$52.00

HOT SMALL BITES

LAND

Lamb fillet mignon, black truffle mayo 
Lemongrass & ginger pork stick, coriander & lime dressing
Chicken and shiitake wontons, sweet chilli
Lamb kofta skewers, tzatziki

OCEAN






BBQ scallop, taramasalata, chorizo
New England crab cake, old bay saffron aioli

GARDEN





Spinach and onion pakoras, raita
Mixed arancini
Hara bhara kabab, paneer cheese, tomato kasundi

COLD SMALL BITES

LAND



Lemon zaatar pulled chicken, harissa yoghurt, crispy flatbread
Lemongrass coconut chicken rice paper roll  
Peking duck pancake, spring onion, hoisin
Beef bresaola, preserved lemon, ricotta 
Peppered lamb, truffled mushroom crostini
Teriyaki beef rice paper roll  
Truffled chicken tartlet, piquillo pepper, crispy kale
Crispy guanciale, potato rosti, onion jam

OCEAN

Hot smoked ocean trout, betal leaf, sweet fish sauce,
chilli jam, Thai basil  
Smoked salmon blini, horseradish mascapone, caviar
Prawn and coriander rice paper roll  
Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame
cracker
Crumbed prawn sando, Bloody Mary kewpie, arugala
Jalapeno doughnut, herbed soft goats cheese, salmon pearls



GARDEN

Smoked goat curd tartlet, air dried tomato, salsa verde
Corn and coriander fritters, guacamole, fried halloumi
Smashed pea, Persian feta & vincotto bruschetta
Green mango, tofu, edamame & sambal rice paper roll  
Pickled vegetable & bean curd uramaki, wasabi kewpie









• BIGGER BITES

MINIMUM 20

PER PIECE

\$8.90














- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- BBQ pork banh mi, pickled vegetables, spring onion, hoisin kewpie
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt 
- Spicy fried corn slider, halloumi, harissa mayo, piquillio pepper 
- Spiced tofu and shiitake steamed bao  
- Chilli bean, quesadilla, guac and jalapeno vegan coyo  

• BOWLS

MINIMUM 20

PER PIECE

\$14.00

- Smokey 12 hour wagyu brisket, baked mac and three cheese, bourbon BBQ sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread 
- Chicken jungle curry, snake beans, baby corn, Thai basil, pandan rice  
- Sticky pork belly, tamarind caramel, pickled Asian slaw, fragrant herbs, chilli jam  
- Prawn mee goreng, Hokkien noodles, bean shoots, peanut satay, fried shallots (contains nuts) 
- Miso roasted salmon, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce 
- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi    
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce  



• ANTIPASTO GRAZING BOARD

MINI (UP TO 40 PAX)	\$650
2 M (60-80 PAX)	\$1650
3 M (80-100 PAX)	\$2050
4 M (100-150 PAX)	\$2600

A beautiful and styled grazing board including:

- Local cheeses of Tarago River blue, Maffra aged cheddar and Tasmanian heritage double brie
- Range of cured air-dried meats, salami sticks and chorizo sausage
- Pickled, marinated and charred fresh seasonal vegetables
- House made dips and chutneys
- Fresh and dried fruits
- Smoked nuts
- Marinated olives
- Filled vine leaves and piquillo peppers
- Artisan breads and crackers
- Decorated with Australian natives






• FAB DESSERT BOARD

1 M (40-70 PAX)	\$900
2 M (70-100 PAX)	\$1650
3 M (100+)	\$2200

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off a meal. A variety of our mini desserts are styled on a wooden board and garnished with fresh fruit and extra mini sweets including macarons and chocolates.

DESSERTS INCLUDE:

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake 
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

Dietary sweets available by request.

• DRINKS OPTIONS

Get the full event experience!
Have us take care of the drinks as well as the service including glasses, bar, ice and equipment.

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 goes for as long as your event does, so no rushing off to the bottle to stock up. Just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can serve alcohol anywhere, anytime, with our RSA-certified bartenders.

If you prefer to purchase drinks yourself, we can still provide a dry bar and bartender to serve.

***All package below includes all bar equipment, glassware, drinks tubs, ice buckets and ice.
Bartender is additional.**





• CLASSIC PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$32.50
3 HOURS	\$40.00
Additional Hour	\$14.00

BEER

- Peroni Nastro Azzurro
- Furphy Ale
- Cascade Premium Light

RED WINE

- Step By Step Shiraz
- Step By Step Cabernet Sauvignon

WHITE WINE

- Step By Step Pinot Grigio
- Step By Step Sauvignon Blanc
- Step By Step Rosé

SPARKLING

- Step By Step Brut Cuvée

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

**Add on Heaps Normal 0% Beer for \$10pp
or Naked Life Mocktails for \$14.50pp*

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

• PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$42.50
3 HOURS	\$52.50
Additional Hour	\$17.00

BEER

- Furphy Ale
- Little Creatures Pale Ale
- Asahi Lager
- Cascade Premium Light

RED WINE

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

WHITE WINE

- Paulett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

SPARKLING

- Blue Pyrenees Midnight Cuveé, Avoca VIC

ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

**Upgrade to Mumm Champagne - \$15 pp*

• BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$62.50
3 HOURS	\$72.50
Additional Hour	\$23.00

BEER

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona
- Cascade Premium Light

RED WINE

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- D'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

WHITE WINE

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- D'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

SPARKLING

- Mumm Champagne, Reims, France

ROSE

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

CIDER

- Monteiths Apple Cider

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST



CALL US FOR A QUOTE!

1300 850 720



info@fabulouscatering.com.au



fabulouscatering.com.au

