

Private Marquee 2025

*subject to change

FOOD STATIONS ON ARRIVAL from 12.00pm

Freshly shucked oysters, with assorted condiments

Sliced Chicken breast, cos lettuce, honey glazed bacon, garlic buttered croutons, eggs, parmesan cheese & Caesar dressing.

Petite grilled Cuban sandwiches – Roasted pork, champagne ham, mustard, pickles, double cheese, in toasted baguette

MAIN from 1.00pm

Cooked on chargrill and BBQ in front of guests

Freshly caught Crayfish, with plain or garlic butter (GF)

Chargrilled Peruvian chicken, lime coriander & green chilli mojo sauce, garlic butter rice (GF)

SALADS

French potato salad, with spring onion, dill, parsley and apple cider vinaigrette (V)

Potato noodle salad, teriyaki tofu, carrot, cucumber, sesame, teriyaki dressing (Vn, GF)

Garden leaves, fresh herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF)

Roasted cauliflower, crispy chickpea, red onion, mizuna, almond, feta, raisin & yoghurt dressing (V, GF)

LATER 3.00pm

Cooked in a paella pan

Spiced lamb pita, garlic mint and cucumber riata, pickled red onion

TO FINISH

To be confirmed

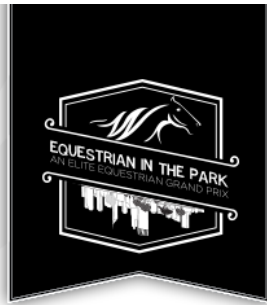
From 5.30pm Access to Riders lounge cash bar

BEVERAGE - From 12pm

Beers

Gage Roads Single Fin Summer Ale 4.5%





Gage Roads 'Hazy As' Hazy Pale Ale 5%
Gage Roads Air Time Low Carb Lager 4.0%
Gage Roads Side Track All Day XPA 3.5%
Gage Roads Pinky's Sunset Cider 4.45%
Matso's Ginger Beer 3.5%
Matso's Lemon Lime Crush 4.5%

Champagne

Moet Chandon Imperial Brut
Vasse Felix Idée Fixe Premier Brut, Margaret River
Vasse Felix Idée Fixe Premier Rose, Margaret River

White Wine

Vasse Felix Filius Sauvignon Blanc
Vasse Felix Filius Chardonnay
Vasse Felix Classic Rose

Red Wine

Vasse Felix Filius Cabernet Sauvignon
Vasse Felix Filius Shiraz

Cocktail

To be confirmed

Assorted soft Drinks

Still and sparkling water

