

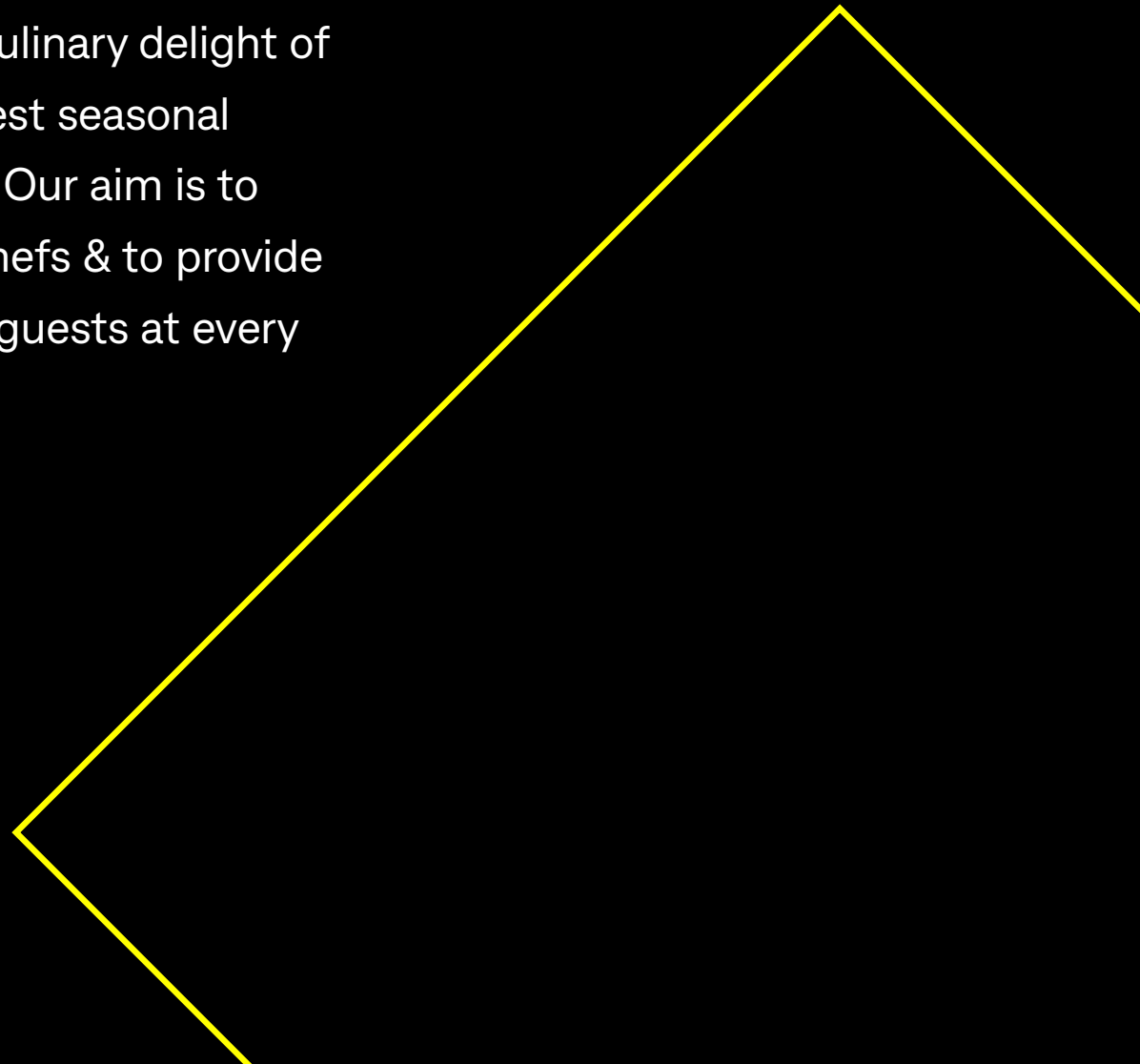
# Our Menus



CommBank  
Stadium

**“** Our focus for our menus is to provide a culinary delight of modern cuisine designed from the freshest seasonal & regional produce Australia has to offer. Our aim is to celebrate the craft of our very talented chefs & to provide a unique experience for every one of our guests at every venue & event.

**John Deane - Executive Chef**



**Breakfast**



# Breakfast

## Grab 'n' Go Breakfast

Bacon & egg roll  
Granola with fruit compote & yoghurt  
Orange juice

## Stadium Breakfast

Bakery basket with croissant, Danish pastries & muffins  
Assorted jam & condiments  
Seasonal fruit platter  
Bacon & egg roll  
Mini berry yoghurt  
Orange juice  
Espresso coffee & tea selection

## Australian Breakfast

### Pre-set share items on the table:

Bakery basket with croissant, Danish pastries & muffins  
Assorted jam & condiments  
Granola with fruit compote & yoghurt (v)  
Seasonal fruit platter

### Please select one of the below:

Spanish omelette with chorizo, fresh tomato & grilled sourdough  
Scrambled eggs with vine tomato, crispy bacon, veal sausage & potato hash  
Brioche rolls with scrambled egg & cured ocean trout  
Creamy scrambled eggs on grilled sourdough with cured salmon  
Fried eggs on corned beef & bacon hash with vine tomato

### Served with

Orange juice  
Espresso coffee & tea selection

## Sydney Buffet

Individual bircher muesli with dried apricot, berries & toasted almond  
Assorted Danish pastries  
Seasonal fruit platter  
Creamy scrambled eggs with chives, chipolatas & bacon  
Selection of rustic white & wholemeal toast  
Assorted jam & condiments  
Orange juice  
Espresso coffee & tea selection





**Morning &  
Afternoon Tea**

# Morning & Afternoon Tea

## Packages

Espresso coffee & tea selection

Espresso coffee & tea selection with one item

Espresso coffee & tea selection with two items

Barista Coffee Bar add-on

## Break Items

Homemade cookies

Assorted Danish pastries

Mini cinnamon, cookies & cream, nutella & banana oregano scrolls

Assorted mini muffins including apple, caramel,  
choc hazelnut & berry

Buttermilk scones with berry jam & double cream

Blueberry muffins (gf) (df)

Assorted friands

Banana bread with freshly whipped Canadian maple butter

Mini mud cupcakes

Spiced apple & honey cake

Real vanilla custard tarts

Raspberry pink macadamia lamington (vg) (gf)

Portuguese tarts

Cheesecake brownies

Mini lamingtons

Caramel slice

Assorted macarons

Warm chocolate & hazelnut doughnut

## Healthy Choice

Breakfast vanilla chia pudding (v) (gf)

Bircher muesli with dried apricot, berries & toasted almond (v)

Mixed berries with Greek yoghurt (v)

Maple, almond & honey cacao bar (vg) (gf)

Chia protein bar with mixed nuts (vg) (gf)

Whole fruit basket (gf)

## Substantial Items

Mini ham & cheese croissant

Chicken & bacon sausage roll with toasted sesame

Mini beef pie with tomato sauce

Feta pumpkin arancini (v) (gf)

Golden sausage rolls with tomato sauce

Mini quiche Florentine (v)





Lunch

# Lunch

## On-the-go Lunch Bag

Chef's Gourmet sandwich, baguette or wrap  
Large Texan muffin  
Mt Franklin water 600ml  
Napkin, knife & fork pack

## Working Lunch

A selection of gourmet sandwiches & salads

Choose a selection of four from the sandwich  
& salad options listed

Seasonal fruit platter  
Sweet treat  
Assorted soft drinks & water

## Hot Buffet Lunch

A hot lunch buffet  
Seasonal fruit platter  
Assorted soft drinks & water  
Freshly brewed coffee & tea selection

## Lunch Enhancements to be purchased in addition to a lunch menu

Baby beef & Guinness pie with creamy mash & jus  
Korean barbeque chicken thigh fillet with bean sprout, shallot with sesame salad & soy garlic dressing  
Hokkien noodles with chilli lamb, bok choy & baby corn  
Stir-fried Singapore noodles with chicken  
Butter chicken with steamed rice (gf)  
Chicken schnitzel with warm German potato salad  
Strozzapreti with tomato polpette & shaved pecorino  
Crispy fried tofu with vegetable stir-fry, soy sauce & toasted sesame (v)



# Lunch

## Sandwich options

### Vegetarian

Field mushrooms, grilled peppers with salsa verde on brioche (v)  
Tomato, mozzarella, rocket & basil pine nut pesto baguette (v)  
Roasted pumpkin, grilled zucchini, feta & spinach Panini (v)  
Mini falafel, babaganoush & red pepper wraps (vg)

### Seafood

Smoked trout, cream cheese with onion sprouts on rye  
Prawn cocktail in a petite pain  
Smoked salmon, cream cheese, caper & Spanish onion bagel  
Smoked salmon & caper cream cheese finger sandwich

### Meat

Thai beef salad on petite pain roll with chilli jam  
Barbeque pork, plum sauce & crisp Asian greens in a spinach wrap  
Tandoori lamb with cucumber & yoghurt dressing wrap  
Rare roast beef with mustard & cheddar on a mini damper roll

## From the Deli

Smoked ham, seeded mustard & cheese sandwich  
Pastrami with Swiss, tomato, rocket & herb mascarpone on Lebanese bread  
Mini bagel with Bavarian ham, camembert & rocket  
Corned beef, cheddar & mustard pickle on rye  
Ham, cheese & tomato chutney baguette

## Chicken

Tandoori chicken with pickled onions & mango chutney on baby Turkish  
Roast chicken, celery, walnut & mayonnaise on Helga's  
Mini roast turkey, cranberry & rocket wrap  
Chicken schnitzel, lemon aioli & rocket leaves on damper roll

## Salad Options

Three cabbage coleslaw (v) (gf)  
Greek salad (v) (gf)  
Tabouli style salad with flat parsley, chickpeas, tomatoes & green onion (vg) (gf)  
Rocket, parmesan & balsamic wilted onion salad (gf)  
Tomato & sweet pickled pepper salad (vg) (gf)  
Honey roasted kumara & sesame vinaigrette (vg) (gf)

# Lunch

## Hot Buffet Lunch Options

### Hot Lunch Buffet 1

Barbeque corn salad (gf)  
Cos leaves with green beans, toasted walnuts & ravigote dressing (gf)  
Grilled beef scotch fillet with roasted sweet potato & hazelnut dukkha (gf)  
Chermoula chicken supreme with Spanish onions (gf)  
Crunchy smashed chat potatoes (gf)  
Pumpkin tortellini with sweet pepper & tomato sauce (v)  
Selection of mini rolls with butter  
Strawberry & rhubarb shortcake  
Freshly brewed coffee & tea selection

### Hot Lunch Buffet 2

Creamy coleslaw with chives & red onion (gf)  
Wild rocket & shaved parmesan salad with aged balsamic & extra virgin olive oil vinaigrette  
Grilled rump steak  
Pan seared salmon with sweet & spicy lemongrass sauce  
Bourghul, pine nut & parsley pilaf  
Pumpkin & lentil casserole with steamed rice (gf)  
Selection of mini rolls with butter  
Mango & coconut cake with double cream  
Freshly brewed coffee & tea selection

### Hot Lunch Buffet 3

Asian cress leaves with black sesame miso dressing  
Crispy Kipfler with sour cream, grain mustard & crispy sage (gf)  
Chicken thigh cacciatore (gf)  
Roasted lamb rump with feta & green olive dressing (gf)  
Crunchy smashed chat potatoes (gf)  
Mushroom curry with basmati rice & fresh lime (v)  
Selection of mini rolls with butter  
Raspberry chocolate brownie  
Freshly brewed coffee & tea selection

### Hot Lunch Buffet 4

Minted tomato & red onion salad (gf)  
Roasted chat potato salad with rosemary mayo (gf)  
Pork schnitzel with hot apple chutney  
Zatar chicken thigh fillet with eggplant & preserved lemon (gf)  
Saffron rice pilaff (gf)  
Grilled eggplant & haloumi with fried chickpeas (gf)  
Selection of mini rolls with butter  
Cream cheese & cherry strudel with double cream  
Freshly brewed coffee & tea selection



**Conferences**



# Conferences

## Standard Day Delegate Package

Full day or Half day

### Arrival

Espresso coffee & tea selection

Homemade Cookies

### Morning Tea

Espresso coffee & tea selection

Two morning tea items

### Working Lunch

A selection of gourmet sandwiches & salads

Choose a selection of four from the sandwich & salad options

Seasonal fruit platter

Sweet treat

Assorted soft drinks & water

### Afternoon Tea

Espresso coffee & tea selection

One afternoon tea item

## Premium Day Delegate Package

Full day or Half day

### Arrival

Espresso coffee & tea selection

Homemade Cookies

### Morning Tea

Espresso coffee & tea selection

Two morning tea items

### Hot Buffet Lunch

A hot lunch buffet

Seasonal fruit platter

Assorted soft drinks & water

Freshly brewed coffee & tea selection

### Afternoon Tea

Espresso coffee & tea selection

One afternoon tea item

## Conference Enhancements

### Bar service with a selection of three items

Mini pizza with ham & pineapple

Crisp vegetable & mirin rice paper rolls (v)

Feta pumpkin arancini (v) (gf)

Mini beef pie with tomato sauce

Red Rock chips & nuts (v)

Mini quiche Florentine (v)

Golden sausage rolls with tomato sauce

Spicy chicken wings with barbeque sauce



# Canapes

# Canapes

1 Hr - 3 hot & 3 cold canapes

2 Hrs - 4 hot & 4 cold canapes

3 Hrs - 4 hot, 4 cold & 1 substantial canape

4 Hrs - 4 hot, 4 cold & 2 substantial canapes

## Cold Canapes

Thai caramelised pork belly & fresh pineapple on wonton

Miso cured beef with sesame rice & pickled ginger

Beef tataki with pickled daikon, apple soy dressing & toasted sesame

Vodka cured salmon, cauliflower agrodolce on crispbread

Pacific oysters with wakame sesame salad (gf)

Sushi burger

Classic prawn cocktail (gf)

Blackened prawn on pickled cucumber (gf)

Peking duck with mango & coriander salad in wonton cups

Soy & chilli chicken pancakes

Crisp vegetable & mirin rice paper rolls (v)

Goat's cheese & roasted pumpkin roulade with crispy sage (v)

Olive bruschetta with fior de latte & tomato salsa (v)

## Hot Canapes

Baby Reuben

Mini beef pie with tomato sauce

Pomegranate marinated lamb fillet with spiced walnut muhammara

Charcoal beef wagyu slider

Cheeseburger spring rolls

Mini steamed bao buns with char sui pork & pickled cucumber

Crunchy fries in a cone

Chicken satay skewers with peanut relish (gf)

Popcorn chicken tacos with ranch dressing

Asian duck & shitake pies with toasted sesame

Wild mushroom & goats cheese pizza (v)

Pea & halloumi fritters with mint yoghurt (v)

Manchego cheese & corn croquette

Feta pumpkin arancini (v)(gf)

Seared salmon wrapped in prosciutto (gf)

Crab & sweet corn spring roll

Steamed prawn dumpling with black vinegar dipping sauce



# Canapes

## Sweet Canapes

Spiced fig & mascarpone tart  
Assorted macarons  
Salted caramel tart  
Mini strawberry vacherin  
Salted caramel baby cheesecake  
Mini chocolate eclair  
Nut cluster tarts  
Strawberry & pistachio tart  
Mini cherry crumble  
Caramel kiss  
Petite lime & coconut polenta cake (gf)  
Chocolate mousse pots with raspberry compote (gf)

## Substantial Canapes

### Cold

A bowl of panzanella salad (v)  
Chargrilled chicken Caesar with bacon, crispy bread & shaved parmesan  
Barbeque tom yum beef salad with vermicelli noodle (gf)  
Marinated tofu, quinoa, peanut, chilli & mango salad (vg) (gf)  
Mini grilled salmon Caesar salad  
Crisp vegetable & rice noodle salad with lime, chilli, lemongrass dressing & roasted peanuts (v) (gf)

### Hot

Chicken schnitzel with warm German potato salad  
Warm rare beef & béarnaise sauce in Yorkshire pudding  
Izakaya chicken with steamed rice & sprout salad  
Beef stroganoff with buttered spaetzle  
24-hour cumin-spiced lamb shoulder with couscous  
Fried whiting with chips & lemon aioli  
Chipotle quinoa sweet potato tacos with cranberry & pomegranate salsa (v)  
Butter chicken with steamed rice (gf)  
Salmon, pomegranate gastrique & wasabi pea puree (gf)  
Korean barbeque chicken fried rice with sesame shallot & chilli



**Live Stations**

# Live Stations

*To be purchased with a Canape package. Minimum of 100 guests or additional charges apply*

## **Take a Bao**

A selection of freshly steamed soft buns sandwiched with your choice of filling from pork belly, panko prawns, crispy chicken, tofu & crispy vegetables

## **Best of Barcelona**

Jamon, chorizo, croquet, anchovies, marinated olives, manchego & sourdough bread

## **Paddock to Plate**

Slow roasted rare beef rump sliced to order by your chef & served on a soft roll with a selection of mustards & chutneys

## **Little Italy**

Delicious fresh pasta & sauces, wood fired mini pizzas & creamy risotto

## **Grazing Table**

Grazing table with a selection of artisan cured & smoked meats, cheese, olives & antipasto

## **Tex Mex**

Nachos, burritos, tacos with chili con carne, guacamole salsa & corn salad

## **Slide On Over**

Brioche rolls with your choice of pulled pork belly, lamb shoulder or herb & cheddar crumbed chicken, coleslaw, smoky barbeque mayonnaise, yoghurt dressing

## **Taste of Hanoi**

A selection of freshly made rice paper rolls with your choice of filling from pork belly, prawns, chicken, tofu & crisp vegetables

## **Jackets Off**

Baked potato topped with chili con carne, guacamole, salsa, corn salad, baked beans, coleslaw, smoky barbeque, grated cheese & sour cream

## **Streets of Singapore**

Singapore noodles with beef, chicken or crispy vegetables served in a noodle bowl from the wok

## **Treat Yo Self**

Dessert station with a selection of pastries, filled profiteroles, tea cakes, macarons & fresh berries

## **Sweet Tooth**

A selection of candy jars with scoops & tongs, lolly jar labels & ribbon to match your colour theme

## **What's The Scoop**

Mini cones served from a gelato cart





**Dining**

# Dining

## Dining Menu

**2 Course | Your choice of entrée/main or main/dessert**

**3 Course | Entrée, Main & Dessert**

*Served as a set menu or alternate serve*

### Entree

Sake marinated lamb with crispy noodles & miso & sesame roasted aubergine

Vietnamese poached chicken with mint, coriander, roasted peanuts & sweet & sour dressing (gf)

Carrot tart tatin with whipped feta & baby rocket (v)

Roasted pumpkin, olive & feta salad with fresh oregano dressing (v) (gf)

### Main

Seared salmon with colcannon mash & sweet onion relish (gf)

King island lamb rump with cauliflower puree & anchovy sauce (gf)

Slow cooked porterhouse with roesti potato & onion jam (gf)

Seared chicken breast with sautéed baby spinach, potato gratin & peppercorn jus (gf)

### Dessert

Vanilla & almond baby baked ricotta with cranberry compote

Crumbly Brazilian peanut trifle with lemon cream

White chocolate panna cotta with Frangelico strawberries (gf)

Ginger, pineapple puddings with salted caramel & pineapple wafer

### Served with

Selection of mini rolls with butter medallion

Espresso coffee & tea selection

*Dietaries: Further dietary options are available on request. (v) = Vegetarian (gf) = Gluten Free (vg) = Vegan*

# Dining

## Premium Dining Menu

**2 Course | Your choice of entrée/main or main/dessert**

**3 Course | Entrée, main & dessert**

*Served as a set menu or alternate serve*

### Entree

Chinese braised pork belly with crisp vegetables & star anise glaze

Marinated artichoke & aged parmesan tart, lemon truffle oil, micro herbs

Seared wagyu beef with roasted cauliflower hummus & almond amlou dressing (gf)

Rare fillet of beef with roasted rice, pickled mushrooms & toasted sesame

Ocean trout, cauliflower skordalia, smoked almond & pickled cauliflower (gf)

Harissa spiced tuna with almond tarator (gf)

Chicken fillet, broccoli, broccoli ash with goat's cheese, nasturtiums & pansies (gf)

### Main

Seared salmon with eggplant caviar & pickled onion salad (gf)

Pan-fried barramundi with grenobloise sauce

Crispy pork belly with kale, king mushrooms & edamame puree (gf)

Lamb rump on roasted cauliflower puree, grilled leeks & coriander seed vinaigrette

Grilled chicken with a smoked red wine sauce, creamed potato, crispy kale & cheese crumble

Soy marinated beef fillet with coriander relish

Grain-fed beef with cheddar whipped potatoes, asparagus & toasted pine nuts (gf)

Sesame crusted sweet soy-glazed chicken supreme on baked kumara galette, miso jus

Crumbed eggplant with potato puree & sage butter (v)

12 hour braised beetroot with candied walnuts (v)

Italian style stuffed mushrooms with soft polenta (v)

Fried pumpkin with yoghurt herb dressing & crisp onions (v) (gf)

*Dietaries: Further dietary options are available on request. (v) = Vegetarian (gf) = Gluten Free (vg) = Vegan*

### Dessert

Pavlova with mandarin syrup, mandarin dust, shaved white chocolate & vanilla cream (gf)

Apple tarte tatin with butterscotch sauce

Callebaut chocolate layers with cream fraiche

Pumpkin & maple cheesecake with pumpkin seed brittle

Chocolate brulee dome, caramel popcorn & salted caramel ice-cream

White chocolate panna cotta with Frangelico strawberries (gf)

Butterscotch whiskey pudding with glazed pecans

### Served with

Artisan Brasserie bread basket & butter

Espresso coffee & tea selection



# Dining

## Gourmet Dinner Buffet

Taste of the Barossa platter including smoked meats, cheese & chutney  
Pissaladiere of caramelised onion, goats cheese & rosemary  
Baby spinach, fried chickpea, asparagus & sweet onion with sumac (gf)  
Roasted sweet potato, caramelised onion & cous cous salad with orange blossom vinaigrette  
Lamb rump with chimichurri relish (gf)  
Ginger marinated barbequed chicken with orange & coriander (gf)  
Baked new potatoes with rosemary & sea salt (v) (gf)  
Baby squash with herb butter & roasted shallots (v) (gf)  
Pecorino & parsley Italian style stuffed mushrooms  
Eton mess  
Belgian chocolate truffle cake  
Seasonal fruit platter  
Artisan Brasserie bread basket & butter  
Espresso coffee & tea selection

## BBQ Buffets

### Meat Lovers

Barbeque chicken pieces with lime & palm sugar sauce (gf)  
Grilled beef sausages with caramelised onion  
Roasted green zucchini with sea salt & aromatic herbs (gf)  
Barbeque corn salad (gf)  
Roasted baby potatoes with ranch dressing & crunchy peas (gf)  
Selection of mini rolls with butter  
Barbeque condiments

### Mediterranean Menu

Grilled chicken breast with chorizo & spicy tomato sauce (gf)  
Lemon, rosemary & garlic marinated lamb rump (gf)  
Roasted capsicum & grilled zucchini with balsamic & pine nuts (gf)  
Tabouli style salad with flat parsley, chick peas, tomatoes & green onion (gf)  
Baby rocket & shaved parmesan salad (gf)  
Selection of mini rolls with pc butter  
Assorted barbeque condiments

### Asian Fusion

Char sui pork with baby bok choy  
Teriyaki chicken drumsticks  
Grilled eggplant & halloumi with fried chickpeas (v) (gf)  
Asian cress leaves with black sesame miso dressing (v)  
Nutty Asian salad with snow peas, cashews & sesame (v) (gf)  
Assorted barbeque condiments  
Selection of mini rolls with butter

# Dining

## Dining Enhancements to be purchased in addition to a dining menu

- Steamed cauliflower flowerets with polonaise garnish (v)
- Baby rocket & shaved parmesan salad (gf)
- Oven-baked rustic vine vegetables with toasted pine nuts (vg) (gf)
- Steamed vegetables (vg) (gf)
- Roasted garlic chat potatoes tossed in gremolata (v) (gf)
- Assorted bread basket of continental breads, rolls & breadsticks
- Crispbreads, lavosh & bagel chips with a selection of gourmet dips
- Cooked king prawns peeled with two sauces, lemon & limes (gf)
- South Australian, Tasmanian & Sydney rock oysters shucked & served with lemon & limes

## Seafood Enhancements to be purchased in addition to a dinner menu

- Market fresh cooked prawns with lemon & limes (gf)
- Selection of oysters with rock salt, lemon & lime (gf)

## Dessert Enhancements to be purchased in addition to a dinner menu

- Australian boutique cheese with roasted nuts, dried fruits, plum paste
- Chef's selection of one dozen assorted sweet treats
- Chocolate truffles
- Seasonal fruit platter per table
- Connoisseur chocolate-coated ice cream (v)



**Beverages**



# Beverages

All beverage packages can be served as a package or charged on consumption.

## Platinum Beverage Package

Tyrrell's Pinot Noir Chardonnay Sparkling  
Kirrihill Riesling  
Wirra Wirra Chardonnay  
David Hook Estate Shiraz  
T'Gallant Cape Shank Pinot Noir  
Kosciusko Pale Ale  
Hahn Super Dry  
Heineken  
Heineken 3  
Pipsqueak Apple Cider  
Hahn Premium Light  
Assorted Coca Cola soft drinks  
Mt Franklin still and sparkling water  
Orange Juice  
Dry ginger ale, Tonic water, Soda water

## Gold Beverage Package

Tyrrell's Pinot Noir Chardonnay Sparkling  
Beyond Broke Road Sauvignon Blanc  
Hardy's Tintara Shiraz  
Tooheys New  
Heineken 3  
Hahn Premium Light  
Assorted Coca Cola soft drinks  
Mt Franklin still and sparkling water  
Orange Juice  
Dry ginger ale, Tonic water, Soda water

## Bronze Beverage Package (non-alcoholic)

Assorted Coca Cola soft drinks  
Mt Franklin still and sparkling water  
Orange Juice  
Dry ginger ale, Tonic water, Soda water

## Beverage Enhancements

Custom cocktail on arrival  
Add stadium cocktails to your package