



australian open 2011 **park room menu**

day 1: monday, 17 january 2011

day 8: monday, 24 january 2011

entrée

Antipasto display including a selection of house smoked meats, with marinated vegetables, cheese, dips

Selection of daily baked breads and grissini



feature dish

Wood fired beef cheeks with chervil polenta, roasted garlic and Dutch carrots

main course

Porcini gnocchi, wilted spinach, fried wild mushrooms, pumpkin medallion

Tagine of king prawn, tomato machbous, coriander chilli butter



salad

Moroccan spiced lamb, honey chick peas, cubed kumara, tamarind mayonnaise

 Salad of butter crunch, caramelised pear, roasted walnut dressing

dessert

Ice Cream and miniature dessert station

Tea and coffee with petit fours

bottle of evian

 Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 **park room menu**

day 2: tuesday, 18 january 2011

day 9: tuesday, 25 january 2011

entrée

Antipasto display including a selection of house smoked meats, with marinated vegetables, cheese, dips

Selection of daily baked breads and grissini



feature dish

Broadbill chermoula with purple Congo's, young beans, sesame aioli

main course

Bubble grass veal loin with asparagus, white polenta shitake fry

Shovel nose lobster ravioli, candied ginger beurre blanc & wakame salad



salad

Asian dusted chicken loin, baby leaves, semi dried romas

 Salad of mizuna, button mushroom, sesame aioli

dessert

Ice Cream and miniature dessert station

Tea and coffee with petit fours

bottle of evian

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australian open 2011 **park room menu**

day 3: wednesday, 19 january 2011
day 10: wednesday, 26 january 2011

entrée

Antipasto display including a selection of house smoked meats, with marinated vegetables, cheese, dips

Selection of daily baked breads and grissini



feature dish

Sake soaked salmon with green artichoke picada & sage butter glaze

main course

Green olive ciabatta with pan seared veal, sweetbreads & cabernet drizzle

Risotto of micro vegetable, artichoke, fennel & asparagus crème fraiche



salad

Sesame plum duckling rice rolls with shitake mushrooms, black sesame, glass noodle cress



Spinach, sweet potato, minted yoghurt & fried noodle

dessert

Ice Cream and miniature dessert station
Tea and coffee with petit fours



bottle of evian



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australian open 2011 **park room menu**

day 4: thursday, 20 january 2011
day 11: thursday, 27 january 2011

entrée

Antipasto display including a selection of house smoked meats with marinated vegetables, cheese, dips

Seafood antipasto selection including pacific shucked oysters & king prawns (day 11 only)

Selection of daily baked breads and grissini

feature dish

Organic kiev breast with feta fill, eggplant chutney & Chablis ginger butter

main course

Cajun red snapper with coriander, lime, watermelon, avocado niscoise
three capsicum custard

Goat's cheese grape tomato, agnolotti pasta zested balsamic

salad

Asparagus salad, basilica feta, wild rocket, parmesan waifs'



Moroccan cous cous, sweet potato dukka, coriander & citrus oil

dessert

Ice Cream and miniature dessert station
Tea and coffee with petit fours

Australian Cheese Feature Buffet (day 11 only)
Creamy Vintage Cheddar from Western Australia
Jindi reserved Blue from Victoria
Jindi Brie from Victoria
served with a selection of dried muscatels, strawberries & sesame lavosh

bottle of evian



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australian open 2011 **park room menu**

day 5: friday, 21 january 2011
day 12: friday, 28 january 2011

entrée

Antipasto display including a selection of house smoked meats with marinated vegetables, cheese, dips

Seafood antipasto selection including pacific shucked oysters & king prawns (day 12 only)

Selection of daily baked breads and grissini

feature dish

Coffee crusted lamb rump with minted Moroccan pumpkin, caramel leek, pistou

main course

Hand fed chicken, heirloom tomatoes, Liguria olive salsa, polenta fingers

Prosciutto, gorgonzola risotto, wild rocket pesto, asparagus, parmesan bracelet

salad



Baby spinach, shitake sprouts, snow pea tendrils, miso drizzle



Aged red wine tomatoes, crisp leaves, honey balsamic

dessert

Ice Cream and miniature dessert station

Tea and coffee with petit fours

Australian Cheese Feature Buffet (day 12 only)

Creamy Vintage Cheddar from Western Australia

Jindi reserved Blue from Victoria

Jindi Brie from Victoria

served with a selection of dried muscatels, strawberries & sesame lavosh

bottle of evian



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australian open 2011 **park room menu**

day 6: saturday, 22 january 2011
day 13: saturday, 29 january 2011

entrée

Antipasto display including a selection of house smoked meats with marinated vegetables, cheese, dips

Seafood antipasto selection including pacific shucked oysters & king prawns (day 13 only)

Selection of daily baked breads and grissini

feature dish

Bubble grass beef with shitake rosti, buttered spinach, beetroot marmalade, tarragon drizzle

main course

Tuki springs lamb rack with tamarind crust, sweet potato gaufrette chocolate jus

Won ton of king prawn with pickled ginger, kaffir lime & Chablis butter

salad



Salad of shaved radish, fennel and apple with sultana vinegar



Daylesford leaves, Asian sprouts, cucumber ribbons

dessert

Ice Cream and miniature dessert station
Tea and coffee with petit fours

Australian Cheese Feature Buffet (day 13 only)
Creamy Vintage Cheddar from Western Australia
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Jindi Brie from Victoria
served with a selection of dried muscatels, strawberries & sesame lavosh

bottle of evian



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australian open 2011 **park room menu**

day 7: sunday, 23 january 2011

day 14: sunday, 30 january 2011

entrée

Antipasto display including a selection of house smoked meats with marinated vegetables, cheese, dips

Seafood antipasto selection including pacific shucked oysters & king prawns (day 14 only)

Selection of daily baked breads and grissini

feature dish

Chermoula barramundi with confit of belly roasted bulb onions & tamarind butter beans crackle

main course

Galangal pressed pork apple marmalade, nicoise, cucumber ribbons

Galantine of bulong chicken with season nettles, baby spinach, chimichanga dress

salad

Pesto chicken slithers with baby spinach, tatsoi and curried carrot julienne



Summer leaves, cucumber ribbons, pickled ginger, roasted red peppers

dessert

Ice Cream and miniature dessert station

Tea and coffee with petit fours

Australian Cheese Feature Buffet (day 14 only)

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