

Formula 1® Heineken®  
Australian Grand Prix

Melbourne Suite

food&desire



# Torque & Torch



## Our Story.

Food & Desire started work in 2001 with Asaf Smoli and Leigh Worcester. Some of those initial concepts – like curating and creating moments to last, centred around delicious food – don't go away. And in 20 years, what we've discovered is that we just keep getting better, but never stop learning. We love what we do and want to make sure you feel the enthusiasm we do for events and planning, food and catering – we are hospitality experts and that's what we think you need to know about us!

We are proud to offer several of our own spaces too. Spaces like Half Acre in South Melbourne that provide flexibility and intimacy – depending on your event – and can be designed and altered to suit weddings and parties through to product launches. Venues like Carousel in Albert Park, Aerial at South Wharf and Harbour Room in St. Kilda can be moulded and shaped into anything your heart desires, all you need is ask.

If anything, 20 years on, we are even more passionate and enthusiastic about our offering. Time has brought experience, but more importantly the ability and confidence to offer so much more – just tell us what you want or let us plan the impossible! At the end of the day leaving you with an event or occasion that is personalised, timeless, memorable and executed with care and thought is the reason we get up in the morning.





## Formula 1® Heineken® Australian Grand Prix

Food & Desire is excited to be aligned with a lifestyle product like Formula 1® Heineken® Australian Grand Prix – one of Melbourne’s must attend events of the social calendar.

The alignment of Food & Desire and Formula 1® Heineken® Australian Grand Prix will help ensure that the most current trends in food and drink are provided.

You’ll see that our menus touch on a variety of culinary styles and trends that will be sure to excite your guests and leave a memorable impression.

## Menu Overview

Our menus are informed by our food philosophy, and constant pursuit of the very best produce to inspire our Grand Prix menus.

Our menus consider:

- Aligning with the identified menu structure for each day
- Our food philosophy and trends
- Customers' expectations and behaviours
- Value for money
- Seasonality - fresh produce appropriate to the time of year
- Infrastructure and logistic considerations
- Service times and style

Our menu has been created with a social audience in mind. Following further discussions, we can determine your preferred catering service times.

## Our Menus

Our menus are designed to cater to the crowd. We take classic favourites and reinvent the traditional; delivering sophisticated on trend menus.

An innovative combination of flavours are drawn from across the globe, resulting in a balanced menu, impressing even the most particular palates.

We have a passion for fresh, local produce and consistently strive to source the finest Victorian products from bespoke growers and providores.

The result? A perfectly executed 'paddock to plate' menu which captures the latest culinary trends and exceed every expectation.

## Dietary

Food & Desire prides itself on delivering excellent experiences for all guests including those with cultural, religious and dietary requirements. Whether the request is for organic, low GI, kosher, halal, pescatarian, vegan, vegetarian, gluten free or fructose friendly - we will always create something delicious.

When assessing the cultural requirements of a guest, the utmost care is taken to respect and adhere to certain cookery/ butchery methods.

Whilst all care is taken to ensure these items do not contain allergens, Food & Desire cannot guarantee that all items remain 100% trace free.



tier two





## FRIDAY: Buffet Tier Two

### Arrival

Crème fraiche panna cotta, rhubarb compote,  
macadamia crumble (GF)  
Fetta, burnt corn, chilli tart (V)

### Kyoto Food Station

Avocado, cucumber and sesame sushi  
Ocean trout battleship, miso kewpie  
Wasabi peas  
Rice crackers

### Lunch – Cold

Sage grilled chicken breast, smoked ricotta,  
grilled broccolini and peperonata (GF NF)  
Salmon tarator, tahini yoghurt, honey and chilli  
walnuts (GF)

### Lunch – Hot

Spice glazed lamb shoulder, grilled eggplant  
tahini, pickled red onion, zhoug (GF DF NF)  
Slow cooked pork, garlic chats, fennel, rocket and  
chilli salad (DF GF NF)  
Ricotta and spinach agnolotti, caper raisin  
dressing, pecorino (V NF)

### Sides

Gem lettuce, roasted pear, mustard cream  
dressing, chives (GF V)  
Heirloom tomatoes, broad beans, parsley salad,  
lemon dressing (GF DF V)  
Roasted sweet potato, crumbled fetta, garlic and  
chilli oil, fresh fig (GF V)  
Assorted artisan bread with butter and olive oil

### Sweet

Raspberry and chocolate truffle (NF GF VEGAN)  
Mini appl donut, salted caramel Chantilly (NF)  
Mini choc tops

### Cheese

*The finest food station of them all! A selection of  
Victorian farm house cheeses and an assortment  
of crackers, fruit and condiments.*

Dried apricots  
Quince paste  
Lavosh and crackers  
Fresh red grapes  
Preserved figs

### Jaffle Food Station

Gruyere, leg ham and mustard  
Peas, tarragon, green chili, smoked mozzarella (V)  
Baked beans, cheddar, chimichurri (V)

### Soak Items

Fried mac and cheese bite, chili sugo (V)



## SATURDAY: Buffet Tier Two

### Arrival

Coconut sago pudding, mango gel, buckwheat pepita crunch (GF NF DF)  
Smoked salmon bagel, dill cream cheese, cornichons

### Middle Eastern Food Station

*A take on the traditional Middle Eastern and Mediterranean cuisines, serving a selection of mezze dishes for guests to self-serve.*

Falafels (GF DF V VEGAN)  
Green tahini (GF DF V NF)  
Split pea hummus, lamb, pine nuts, mint, chilli (GF DF)  
Freekeh, broad bean and grilled gem tabbouleh (NF VEGAN)  
House pickles and olives (NF VEGAN GF DF)  
Roasted za'atar heirloom carrots, labneh, barberries (GF V NF)  
Schiacciata, pita pockets

### Soak Items

Pork and fennel sausage roll, green tomato chutney  
Two cheeses pastizzi, spiced tomato (V)

### Lunch – Cold

Grilled free range chicken breast, spicy Polish sauce, shaved beetroot, pickles, herbs (GF DF NF)  
Gin cured salmon, lemon yoghurt, pressed cucumber, radish and dill oil (GF)

### Lunch – Hot

Braised lamb shoulder, pea puree, mint and barberry salad, pomegranate dressing (GF DF NF)  
Porterhouse, roasted cauliflower velvet, kale and pumpkin seed pesto (GF DF)  
Casarecce pasta, smoked paprika cream, broccolini, rocket and pecorino (V)

### Sides

Mexican slaw - charred corn, oyster mushroom, cabbage, coriander, parsley, lime aioli, tortilla chips (GF DF V)  
Roasted peppers and tomatoes, burnt chilli, stracciatella, many herbs (GF DF)  
Italian potato and spring onion salad (GF)  
Assorted artisan bread with butter and olive oil

### Sweet

Flourless orange and lime cake, crème fraiche (GF)  
Salted caramel blondie, raspberry curd (GF)  
Mini choc tops

### Cheese

*The finest food station of them all! A selection of Victorian farm house cheeses and an assortment of crackers, fruit and condiments.*

Dried apricots  
Quince paste  
Lavosh and crackers  
Fresh red grapes  
Preserved figs

### Dumpling Food Station

*A variety of juicy dumplings, steamed or pan fried, in front of guests.*

Prawn and chive (DF)  
Spiced beef guo tie (DF)  
Vegetable shui jiao (DF)  
Pan fried pork gyoza (DF)  
Condiments: burnt chilli sauce, spring onion and soy sauce

## SUNDAY: Buffet Tier Two

### Arrival

Spring onion and egg salad buttermilk roll (V)  
Lemon myrtle strawberry and rhubarb cobbler,  
vanilla yoghurt

### Mykonos Food Station

*Those vibes you get when you're on holidays...  
sun, sand, water... good food and wine. There's  
nothing else like it and our Mykonos station nails  
it!*

Spanakopita escargot with tzatziki (V)  
Lamb and leek sausage  
Taramasalata, prawn and potato salad, lemon  
and dill dressing (DF)  
Oregano chicken skewer (NF GF DF)  
Fava bean dip (GF VEGAN)  
Flat bread and marinated olives

### Soak Items

Smoked paprika chicken, aioli, pickled fennel  
slider  
Manchego croquette, gazpacho sauce (V)

### Lunch – Cold

Sage grilled chicken breast, smoked ricotta,  
grilled broccolini and pepperonata (GF NF)  
Hot smoked salmon, potato and apple salad,  
cider dressing, watercress and pickled  
ginger (GF NF)

### Lunch – Hot

Slow cooked beef, carrot cream, pickled carrots,  
chimichurri (GF NF)  
Italian meat balls, roasted pears and chats, pesto  
and rocket  
Casarecce pasta, roasted eggplant, crushed peas  
and mint, smoked goats cheese,  
chilli (NF V)

### Sides

Heirloom tomato, grilled zucchini, mint salad and  
lemon dressing (GF VEGAN)  
Roasted pumpkin wedges, lemon tahini, peanut  
dukkah (DF V)  
Polenta wedges, basil aioli (GF V)  
Assorted artisan bread with butter and olive oil

### Sweet

Choc mint brownie, cocoa soil (GF)  
Coconut and white chocolate tart, passionfruit  
curd (GF)  
Mini choc tops

### Cheese

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of crackers, fruit and condiments.*

Dried apricots  
Quince paste  
Lavosh and crackers  
Fresh red grapes  
Preserved figs

### Sizzle Zone Food Station

*Petite sausage with bread*

Chicken and fetta  
Pork and fennel (DF)  
Chilli cheese kransky  
With small breads, assorted mustards, tomato  
relish,  
tomato sauce



Our beverage packages have been developed  
with the Australian Grand Prix Corporation  
preferred suppliers

# beverages



## Beverages

### Package Two

Campo Viejo Brut

Church Rd Chardonnay

Brancott Estate Sauvignon Blanc

Stoneleigh Wild Valley Pinot Noir

Double Barrel Shiraz

Heineken

Heineken 3

Heineken 0.0

Assorted Soft Drinks

Acqua Panna Still Mineral Water

San Pellegrino Sparkling Mineral Water

Red Bull® Energy Drink

### EFT Bar

Spirits

Idle Hour Vodka

Canadian Club Whisky

Jim Beam Bourbon

Patient Wolf Gin

\$14.00 each



catering

114 Munro Street  
South Melbourne 3205

*Carousel*

22 Aughtie Drive  
Albert Park Lake 3206

HARBOUR  
ROOM

2 Pier Road  
St Kilda 3182

**Half Acre**

112 Munro Street  
South Melbourne 3205

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