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7 APRIL - 10 APRIL
2022

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FORMULA 1®
HEINEKEN® AUSTRALIAN
GRAND PRIX

PIT EXIT
HOSPITALITY
CATERING GRAZING

ATLANTIC GROUP®



BURNING RUBBER. CHILLED CHAMPAGNE. FOOD TO FUEL FESTIVITIES.

Atlantic Group® is excited for the return of the Formula 1® Heineken® Australian Grand Prix.

We have been igniting tastebuds at this phenomenal event since 2014 and it has been a thrilling ride for myself and my team. This year we are ready to create something truly unique - a culinary experience not to be missed!

Work with our team to craft your perfect day. Each menu has been thoughtfully designed with the finest local Victorian produce from suppliers located far and wide. Our team will be on hand to make your experience exceptional – no request is too big or small.

Enjoy the [A] Team hospitality and I look forward to seeing you around the track.



Hatem Saleh
CEO
Atlantic Group®

ME
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OVERVIEW

Our philosophy is all about innovation, individuality and fierce flavour.

We promise to deliver the most memorable and tantalising menus to ensure your race day experience goes the distance.

In conjunction with our menus, we have an expansive range of food station upgrades available. Guests will be treated to a sensory overload as talented chefs bring your food experience to life.

All service times will be pending final race schedule released by the Australian Grand Prix Corporation.

Atlantic Group® is proudly serving Baker Bleu bread.

DIETARY REQUIREMENTS

We understand each guest has different requirements and every endeavour is made to accommodate special meal requests. Whether the request is for organic, low GI, kosher, halal, pescatarian, vegan, vegetarian, gluten or fructose friendly – we will always create something delicious.

Please be advised Atlantic Group® cannot completely guarantee allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

Dietary Friendly Codes: DF Dairy Free | GF Gluten Free | NF Nut Free | V Vegetarian



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GRAZING MENU

START YOUR ENGINE

canapé | served roaming

Atlantic Group® white wine poached chicken ribbon sandwich

Egg and mixed herb mayonnaise ribbon sandwich NF

FOOD STATION

melbourne coffee scene

Sweet and savoury Melbourne café favourites to complement your go-to morning brew!

Cappuccino donut, coffee chocolate crumb V

Smashed avocado and feta, mama's homemade falafel GF, V

Smoked bacon, tomato, egg tart NF

Mini eclair, dill & cream cheese, Huon smoked salmon NF

QUALIFYING

canapé | served roaming

Double smoked Yarra Valley bacon and creamed egg, melted Emmental cheese roll NF

WARM UP LAP

substantial | served roaming

Garlic and onion marinated lamb loin, green bean and freekeh salad DF, NF

THE MAIN RACE

substantial | served roaming

Barramundi fillet, pickled fennel and orange, basil salsa verde, sea herbs DF, GF

Smoked adobo chicken, chickpea skordalia, spicy tomato ragu GF, NF

Parmesan, potato gnocchi, blistered cherry tomatoes, fried basil NF, V

THE SAFETY CAR

canapé | served roaming

Beef stroganoff pie, creamed mushrooms, smoked Dijon mustard sour cream

Chicken, leek & tarragon pie, mustard aioli, baby cress NF*

THE SWEET BACKMARKER

sweet canapé | served roaming

Red velvet lamington, lemon cheesecake frosting NF V

New York cheesecake, mango and vanilla gel NF, V

Chocolate salted caramel pie truffle GF, NF, V

VICTORIAN CHEESE STATION

cheese, cured meats & accompaniments | served to station

A selection of artisan Victorian cheese wheels and locally cured meats, served with crusty sourdough, mini baguettes, water crackers, orange brandy stewed fruit and quince paste.

THE FINAL PIT STOP

soak | served roaming

Salt and pepper calamari, shoestring fries, lime aioli NF

Pork and fennel sausage roll, spiced apple and raisin chutney DF, NF

THE CHEQUERED FLAG

soak | served roaming

Lamb and date filo cigar, cumin yoghurt NF

Korean mandu dumpling, gochugaru dipping sauce, spring onion DF, V

** Saturday Only*

MENU DISCLAIMER: Please note, our menus have been carefully considered and created to support pandemic affected regions and suppliers where possible. As a result, menu items are subject to change based on availability and supply chain limitations.

GRAZING MENU

START YOUR ENGINE

canapé | served roaming

Atlantic Group® white wine poached chicken ribbon sandwich

Egg, and mixed herb mayonnaise ribbon sandwich NF

FOOD STATION

melbourne coffee scene

Sweet and savoury Melbourne café favourites to complement your go-to morning brew!

Cappuccino donut, coffee chocolate crumb V

Smashed avocado and feta, mama's homemade falafel GF, V

Smoked bacon, tomato, egg tart NF

Mini eclair, dill & cream cheese, Huon smoked salmon NF

QUALIFYING

canapé | served roaming

Banana bread, caramelised peach, honey infused mascarpone NF, V

WARM UP LAP

substantial | served roaming

Cubed potato salad, seasoned pastrami, mustard mayonnaise GF, NF

THE MAIN RACE

substantial | served roaming

Coconut braised beef brisket, flat noodles, naan crisp NF

Seared salmon fillet, chilled zesty French beans, sauce vierge DF, NF, GF

Artichoke and eggplant tortellini, zucchini spaghetti, oven roasted tomato coulis NF, V

THE SAFETY CAR

canapé | served roaming

Chicken parmigiana pie, tasty cheese, Napoli sauce, panko crumbs

Popcorn falafel, creamy avocado, Aleppo flakes DF, GF *

THE SWEET BACKMARKER

sweet canapé | served roaming

White chocolate pearl truffle NF, GF, V

Calamansi and lime tartlet, black sesame NF, V

Petit choux with chocolate crème and pistachio V

FRIDAY AND SUNDAY

VICTORIAN CHEESE STATION

cheese, cured meats & accompaniments | served to station

A selection of artisan Victorian cheese wheels and locally cured meats, served with crusty sourdough, mini baguettes, water crackers, orange brandy stewed fruit and quince paste.

THE FINAL PIT STOP

soak | served roaming

Mac & cheese croquette, truffle aioli NF, V

Crispy fried King George fillet, beer battered chips & tartare sauce NF, DF

THE CHEQUERED FLAG

soak | served roaming

Chinese vegetable spring roll, sweet chilli sauce DF, V

Wagyu beef brioche burger, cabbage slaw, cheddar, smoky tomato chipotle NF

* Friday Only

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BEVERAGE OVERVIEW

Our beverage package showcases a selection from the Australian Grand Prix Corporation’s preferred suppliers.

SUPERIOR PACKAGE

SPARKLING

Campo Viejo Brut Reserva

WHITE WINE

Church Rd Chardonnay

Stoneleigh Wild Valley Sauvignon Blanc

RED WINE

Stoneleigh Wild Valley Pinot Noir

Jacob’s Creek Double Barrel Barossa Shiraz

BEER

Heineken Lager

Heineken 3

Heineken 0.0

SOFT BEVERAGES

Acqua Panna Still Mineral Water

San Pellegrino Sparkling Mineral Water

Assorted Soft Drinks

Red Bull® Energy Drink

SEMPER
PREPARE
TO WIN





**ST. ALI
COFFEE**

ATLANTIC GROUP®

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