

## 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!

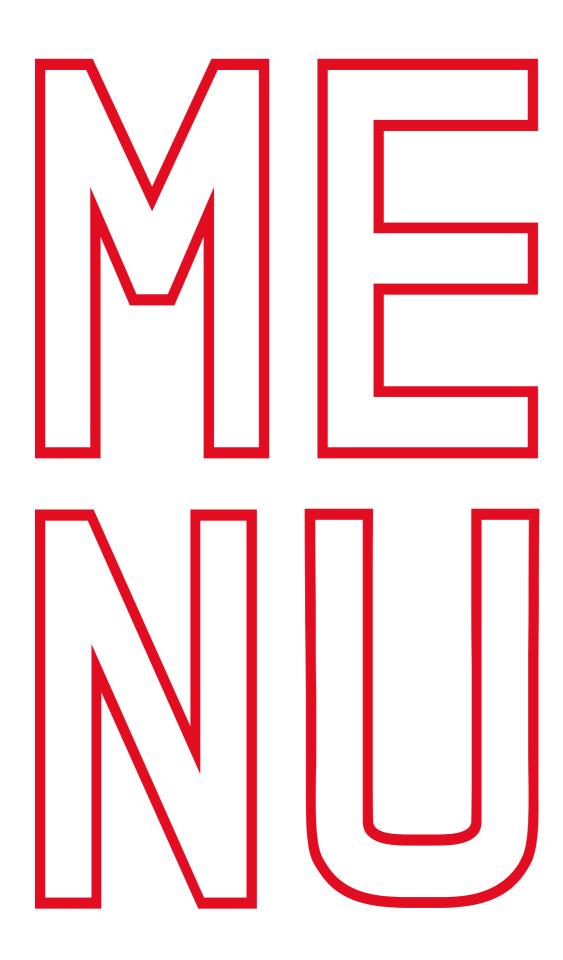
Work with our team to craft your perfect day. Each menu has been thoughtfully designed with the finest local Victorian produce from suppliers located far and wide. Our team will be on hand to make your experience exceptional – no request is too big or small.

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

Hatem Saleh CEO

Atlantic Group®





## **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.

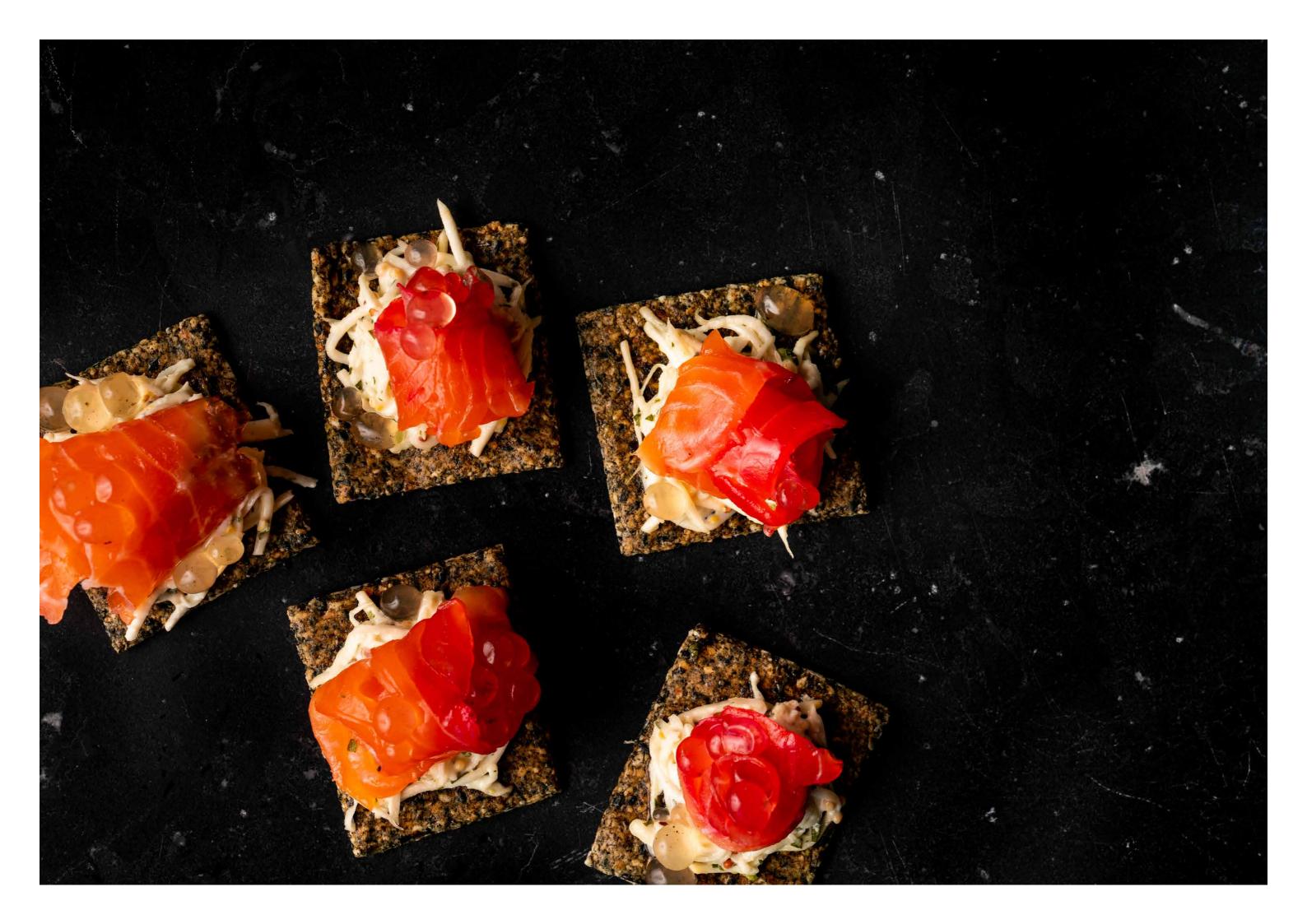
Atlantic Group® is proudly serving Baker Bleu bread.

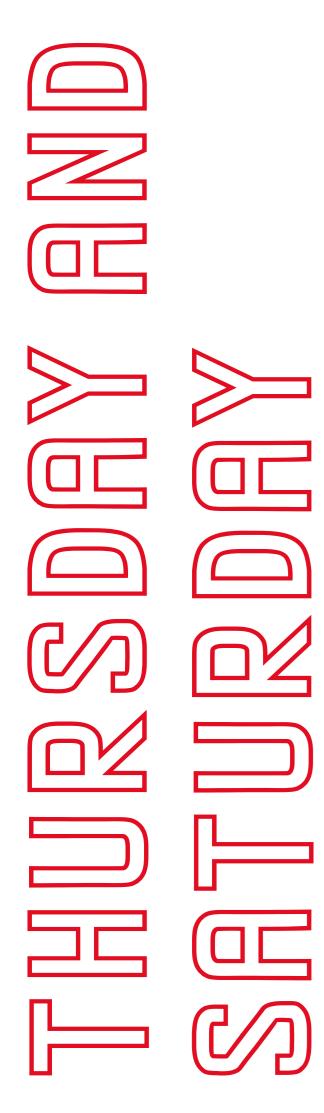
## DIETARY REQUIREMENTS

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





## BUFFET MENU

## **START YOUR ENGINE**

canapé | served roaming

Atlantic Group® white wine poached chicken ribbon sandwich

Egg and mixed herb mayonnaise ribbon sandwich NF

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

## THE MAIN RACE

buffet | served from the station

## COLD

Garlic and onion marinated pulled lamb shoulder, green bean and freekeh salad GF

Berber spiced couscous, pumpkin, capsicum, sultana salad DF, V

## HOT

Pork belly, roasted parsnips, sour cherries GF, NF

Roast chicken supreme, bread stuffing, wilted spinach, dill crema, kale NF

Vine tomato and Spanish onion tart, crumbled feta, balsamic syrup NF, V

## TO ACCOMPANY

Kumara potatoes, roasted pine nuts, grilled capsicum salad DF, GF, V

Served with hand crafted artisan bread rolls and St David's Dairy butter

## THE SWEET BACKMARKER

sweet canapé | served from the station or roaming

Dulce de leche bomboloni V, NF

Red velvet lamington, lemon cheesecake frosting V, NF

## **VICTORIAN CHEESE SPREAD**

cheese & accompaniments | platters served to station

A selection of plattered artisan Victorian cheese served with crusty sourdough, assorted lavosh, water crackers, orange blossom brandy stewed fruit and quince paste.

## THE CHEQUERED FLAG

soak | served roaming

Beef and burgundy pie, Guinness ketchup, merlot salt NF

Salt and pepper calamari, shoestring fries, lime aioli NF

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

\* 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.

## BUFFET MENU

## START YOUR ENGINE

canapé | served roaming

Atlantic Group® white wine poached chicken ribbon sandwich

Egg and mixed herb mayonnaise ribbon sandwich NF

Sumac spiced pumpkin filo cigar, cumin, yoghurt V

## THE MAIN RACE

buffet | served from the station

## COLD

Thai beef and rice noodles, crisp vegetables, sesame dressing DF, NF, GF

Edamame, freekeh, fresh kale, French puy lentil salad DF, NF

### HOT

Sticky braised beef short rib, red coconut curry, green mango and paw paw pickle DF, GF

Miso roasted snapper fillet, Asian greens, chilli and carrot slaw GF, DF, NF

Goat cheese and chive ravioli, mushroom cream, porcini soil NF, V

## TO ACCOMPANY

Black rice with roasted coconut, cranberry, shallots, pumpkin seeds GF, DF, NF

Crispy iceberg lettuce, green peas, dill, blue cheese dressing NF, GF\*

Served with hand crafted artisan bread rolls and St David's Dairy butter

# FRIDAY AND SUNDAY

## THE SWEET BACKMARKER

sweet canapé | served from the station or roaming

Petit choux with chocolate crème and pistachio V

Malteser chocolate tart, milo crumble V, NF

## **VICTORIAN CHEESE SPREAD**

cheese & accompaniments | platters served to station

A selection of plattered artisan Victorian cheese served with crusty sourdough, assorted lavosh, water crackers, orange blossom brandy stewed fruit and quince paste.

## THE CHEQUERED FLAG

soak | served roaming

Mac & cheese croquette, truffle aioli NF, V

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

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

- \* Sunday Only
- \*\* 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

## 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

## SPIRITS\*

Assorted Spirits with Mixers

\* Spirits only applicable in Pit Exit Trackside International























## ST. ALI COFFEE

## ATLANTIC GROUP®

## **Head Office**

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