

Formula 1® Heineken®
Australian Grand Prix

Race Deck – Thursday

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 one



THURSDAY: Grazing Tier One

Arrival

Salted cod croquette, Portuguese sauce

Shiitake vegetable rice paper rolls, chilli hoisin sauce (GF VEGAN)

Substantial Items – served at 80%

Gin cured salmon, lemon yoghurt, pressed cucumber, radish and dill oil (NF GF)

Grilled chicken, Mexican slaw, corn chips, hot sauce (NF DF)

Braised lamb shoulder, pea puree, mint and barberry salad, slider (DF)

Casarecce pasta, smoked paprika cream, broccolini, rocket and pecorino (NF V)

Sweet

Flourless orange and lime cake, creme fraiche (GF)

Salted caramel blondie, raspberry curd (GF)

Mini choc tops

Soak Items – served at 80%

Minted pea arancini, basil mayonnaise (NF GF V)

White cut chicken, ginger and spring onion dressing, sambal oelek, bao bun

Vermicelli vegetable spring rolls, nuoc cham (V GF)

Pork and fennel sausage roll, green tomato chutney



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

beverages

Beverages

Package One

Jacob's Creek Trilogy Sparkling
Stoneleigh Chardonnay
Jacob's Creek Suncraft Sauvignon Blanc
Jacob's Creek Barossa Signature Shiraz
I Am George Shiraz Cabernet

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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