

Formula 1® Heineken®
Australian Grand Prix

Red Line

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: Grazing Tier Two

Arrival

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

Morning Tea

San Daniele prosciutto, sage semolina gnocchi
Lemon and poppy seed cupcake, whipped cream
cheese (NF)
Minted pea arancini, basil mayonnaise (GF V)
Potato roesti, ocean trout rillettes, watercress
Portuguese tart

Kyoto Food Station

Avocado, cucumber and sesame sushi (GF DF V)
Ocean trout battleship, miso kewpie (GF DF)
Wasabi pea (GF DF)
Rice crackers

Substantial Items

Ricotta and spinach agnolotti, caper and raisin
dressing, pecorino (V NF)
BBQ barramundi, pepperonata, saffron aioli,
crispy kale, fennel sea salt (DF NF GF)
BBQ bang bang chicken salad (DF)
BBQ spice glazed lamb shoulder, grilled eggplant
tahini, pickled red onion, zhoug (GF DF NF)
Roasted sweet potato, crumbled fetta, spring
onion, chilli and balsamic dressing (GF V NP)

Sweet

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

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 bites, chilli sugo (V)
Mini spinach spirals, zucchini tzatziki (V)
Salt and pepper squid, tartare sauce (DF)
Rueben sandwich, pastrami, sauerkraut, Swiss
cheese, toasted rye (NF)
Salt 'n vinegar crinkle cut chips, our BBQ sauce
(DF GF V)

SATURDAY: Grazing Tier Two

Arrival

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

Morning Tea

Strawberries and cream choux (NF)
Toasted Reuben sandwich (NF)
Chicken, celery and currants, milk slider (NF)
Salted cod croquette, Portuguese sauce

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

Substantial Items

Gin cured salmon, lemon yoghurt, pressed
cucumber, radish and dill oil (GF NF)
Grilled chicken, corn chips, hot sauce, Mexican
slaw (GF DF)
Braised lamb shoulder, pea puree, mint and
barberry salad, pomegranate dressing (GF DF
NF)
Casarecce pasta, smoked paprika cream,
broccolini, rocket and pecorino (V NF)
Porterhouse, roasted cauliflower velvet. kale and
pumpkin seed pesto (GF DF)

Sweet

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

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 V)
Pan fried pork gyoza (DF)
Condiments: burnt chilli sauce, spring onion and
soy sauce

Soak Items

White cut chicken, ginger and spring onion
dressing, sambal oelek, bao bun (DF NF)
Pork and fennel sausage roll, green tomato
chutney
Two cheeses pastizzi, spiced tomato (V)
Mini cheese kransky hot dogs, sauerkraut,
American mustard

SUNDAY: Grazing Tier Two

Arrival

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

Morning Tea

Croque monsieur (NF)
Mushroom pie and tomato relish
Egg and bacon calzone, green tomato relish
Nutella and hazelnut croissant
Raspberry friand (GF)

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)
BBQ 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

Substantial Items

Roasted pumpkin wedges, lemon tahini, peanut
dukkah (GF V)
Sage grilled chicken breast, smoked ricotta,
grilled broccolini and pepperonata (NF GF)
Hot smoked salmon, potato and apple salad,
cider dressing, watercress and pickled ginger
(GF NF)
Slow cooked beef, carrot cream, pickled carrots,
chimichurri (GF NF)
Casarecce pasta roasted eggplant, crushed peas
and mint, smoked goats cheese, chilli (NF)

Sweet

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

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

Soak Items

Italian meat balls, arrabiatta sauce and parmesan
(NF GF)
Smoked paprika chicken, aioli, pickled fennel slider
Braised lamb, smoked mozzarella and pea toastie
Manchego croquette, gazpacho sauce (V)



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



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

03 8646 6000 | info@foodanddesire.com.au | foodanddesire.com.au

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