

Private Dining

THE ASCOT

Event Guide



PRIVATE DINING ROOM

This chic urban private dining room is a nod to The Ascot's bold opinions and signature style - synonymous with the city she loves.

PDR (Private Dining Room) offers an intimate atmosphere with seats for 50.

SEATED 50

MINIMUM SPENDS APPLY

ALT DROP

Two course \$70 | Three course \$80

Starter

Bread Roll with Butter

Entrée (Select 2: Alternate Serve)

- Tasmanian Smoked Salmon, Eschalot & Caper, Beets, Truffle Mayo (**)(*+)
- Grilled Thai Beef Salad, Chilli, Coriander, Thai Dressing (**)(*+)
- Classic Chicken Caesar, Anchovies, Crispy Bacon, Parmesan Cheese
- Grilled Prawn, Avocado, Cherry Tomato, Apple, Hazelnut, Cos Lettuce (**)(*+)
- Grilled Halloumi, Corn Custard, Pickled Daikon, Compress Watermelon (V) (**)
- Mushroom Risotto, Wild Mixed Mushroom, Aged Parmesan (V)(**)

Vegetarian Option

- Roasted Pumpkin, Almond Cream, Pumpkin Seed Pesto, Pumpkin Seed Oil (Vegan) (**)(*+)
- Grilled Vegetable Stack, Fetta, Tomato Vinaigrette, rocket (Vegan)(**)

Mains (Select 2: Alternate Serve)

- Crispy Pork Cutlet, Mash, Chestnut Eschallots, Mushroom Ragout (**)
- 180g Grass-fed Beef Tenderloin Surf and Turf, Truffle Mash, Green Beans, Red Wine Sauce (**)
- Roast Rump of Lamb, Potato Gratin, Broccconcini Tomato, Eggplant, Walnut, Star Anise Jus (**)
- Pan Fried Salmon, Prawn Mash, Snow Peas, Hollendaise, Crisps (**)
- Grilled Barramundi, Lentil And Lardon Ragout, Capsicum Puree, Wild Rice Send (**)(*+)
- Roasted Chicken Breast, Potato Lyonnaise, Wild Mushroom, Bacon & Peas (**)

Vegetarian Option

- Forest Mushroom on Goats Cheese Gnocchi Fennel, Peas, Truffle Oil (V)
- Pumpkin Lasagne, Rocket And Pine Nuts Salad (V)

Desserts (Select 2: Alternate Serve)

- Sticky Date Pudding, Butterscotch Sauce, cinnamon ice cream
- Apple Crumble, Vanilla Anglaise, Ice Cream, Apple Cream
- Chocolate Fondant, Berry Sauce, Ice Cream, Chocolate Sand
- Tropical Cheesecake, Raspberry Mascarpone and Compote
- Panna Cotta Vanilla Sauce, Almond Crumb and Berry (**)
- raspberry chocolate mousse, coconut (Vegan)
- Australian Cheese Willow Grove Blue & Brie, Maffra Mature Cheddar, Dried Fruit Chutney to share



MENU SUBJECT TO CHANGE. DIETARY OPTIONS AVAILABLE

FEASTING MENU

\$85



FRESHLY BAKED BREAD SELECTION

Sourdough, Turkish, baguettes, Bread Rolls

SOUP

Pumpkin

ANTIPASTO

Grilled Vegetables, Bocconcini cheese, Chorizo, Double smoked ham, Danish salami and Prosciutto

SALADS

Kang Vegetable Salad (**, V)

German Potato Salad (**)

Mixed Leaf, Tomato, Cucumber, Onion, Capsicum, Carrot
(with balsamic dressing, greek dressing and french dressing options.)

HOT SELECTION

Roasted beef with jus and mustard(**, *+)

Grilled salmon with buk choy and asian glaze (**, *+)

Rogan josh (**)

Balsamic roasted root vegetables (**, V)

Pasta carbonara

Steamed mixed vegetables (**, V, *+)

Jasmine rice (**, V, *+)

FOR YOUR SWEET TOOTH

Warm chocolate pudding

Petit fours and sweet treats

Australian cheese boards (shadows of blue, vintage cheddar and double brie)

Freshly cut tropical fruit medley

Add seafood

Fresh Prawn Platters, Marie Rose, Lemon each platter \$100 (**)(*+)

Freshly Shucked Sydney Rock Oysters, Mignonette each platter \$100 (**)(*+)

Traditional Smoked Salmon, Baby Caper & Parsley Salad each platter \$80(**)(*+)

TOUR GROUP DINNER MENU

TWO COURSE \$65 | THREE COURSE \$75

Starter

Bread Roll with Butter

Entrée (Select 1)

- Tasmanian Smoked Salmon, Eschalot & Caper, Beets, Truffle Mayo(**)(*+)
- Grilled Thai Beef Salad, Chilli, Coriander, Thai Dressing (**)(*+)
- Classic Chicken Caesar, Anchovies, Crispy Bacon, Parmesan Cheese
- Grilled Prawn, Avocado, Cherry Tomato, Apple, Hazelnut, Cos Lettuce (**)(*+)
- Grilled Halloumi, Corn Custard, Pickled Daikon, Compress Watermelon (V) (**)
- Mushroom Risotto, Wild Mixed Mushroom, Aged Parmesan (V)(**)

Vegetarian Option

- Roasted Pumpkin, Almond Cream, Pumpkin Seed Pesto, Pumpkin Seed Oil (Vegan) (**)(*+)
- Grilled Vegetable Stack, Fetta, Tomato Vinaigrette, rocket (Vegan)(**)

Mains (Select 1)

- Crispy Pork Cutlet, Mash, Chestnut Eschallots, Mushroom Ragout (**)
- 180g Grass-fed Beef Tenderloin Surf and Turf, Truffle Mash, Green Beans, Red Wine Sauce (**)
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Vegetarian Option

- Forest Mushroom on Goats Cheese Gnocchi Fennel, Peas, Truffle Oil (V)
- Pumpkin Lasagne, Rocket And Pine Nuts Salad (V)

Desserts (Select 2: Alternate Serve)

- Sticky Date Pudding, Butterscotch Sauce, cinnamon ice cream
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- Chocolate Fondant, Berry Sauce, Ice Cream, Chocolate Sand
- Tropical Cheesecake, Raspberry Mascarpone and Compote
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MENU SUBJECT TO CHANGE. DIETARY OPTIONS AVAILABLE

SPORTING TEAM LUNCH MENU

MAKE YOUR OWN SANDWICHES \$60

Platter of Low-Fat Slices of Ham | Platter of Shredded Chicken |

Platter Of sliced roasted beef

Platter of sliced smoked salmon | Platter of Sliced Swiss Cheese

Platter Of Sliced Tomato, cucumber, beetroot, lettuce and Sliced Onion

Low-Fat Fruit Flavored Yoghurts I.E. Strawberry, Apricot

A Selection of Breads: wholegrain, white and wholemeal

Single Serves Of sauce: tomato, bbq, low fat mayo and mustard

Bowl Of Ripe, Fresh Seasonal Whole Fruit, Berries and banana

Beverages

Juice, Tea & Coffee

Ice (Suitable for consumption)

Trim Milk



MENU SUBJECT TO CHANGE. DIETARY OPTIONS AVAILABLE

SPORTING TEAM DINNER MENU

MAKE YOUR OWN SANDWICHES \$70

Soup Dish (Seasonal) and bread roll

COLD

Potato salad with baby spinach, aioli and toasted walnuts

Potato salad

Chicken Caesar salad

Greek salad with feta

FROM THE WOODFIRE OVEN

Roast lamb w garlic and rosemary

Or

Roast beef with a Dijon mustard and thyme marinade

Chicken breast Provencal

Steamed salmon with soy glaze

HOT

Spinach and ricotta tortellini

SIDES

Steamed mixed vegetable w herbs

Roast potato, pumpkin and carrots

Selection of low fat sauces and condiments

DESSERT

Apple and raspberry crumble w vanilla custard and ice cream

Tropical fruit platters with a selection of berry compote

BEVERAGES

Tea, coffee, hot chocolate, herbal teas, water and selection of juices

BEVERAGE PACKAGES

Business Standard

\$29 pp 1 hour

\$37 pp 2 hour

\$45 pp 3 hour

\$53 pp 4 hour

Sparkling Wines

Zilzie BTW, Sparkling, Murray Darling

White Wines

Zilzie BTW, Sauvignon Blanc, Murray Darling

Red Wines

Zilzie BTW, Shiraz, Murray Darling

Selections of beers from Balter and Pure Blonde

Soft drinks

Alcoholic Beverage package cannot be taken without food order in line with Responsible Service of Alcohol conditions.

First Class

\$39 pp 1 hour

\$47 pp 2 hour

\$55 pp 3 hour

\$63 pp 4 hour

Sparkling Wines

Dal Zotto Pucino, Prosecco, King valley

White Wines

Yealands Petal and Stem, Sauvignon Blanc, Marlborough

Red Wines

Rymil The Yearling, Cabernet Sauvignon, Coonawarra

Selections of beers from Balter and Pure Blonde

Soft drinks

Soft Drink & Juice Package

\$10pp | Duration of event



BEVERAGE ON CONSUMPTION

sparkling & champagne

prosecco, dal zotto, king valley, vic	65
sparkling, zilzie btw, murray darling vic	40
sparkling, the lane lois blanc de blanc, adelaide hills, sa	75
sparkling, mumm marlborough, marlborough, nz	75

rosé

rose, domaine royal de jarra pink flamingo, languedoc, france	85
moscato, fiore, mudgee nsw	65

white wine

riesling , sons of eden freya, eden valley, sa	65
pinot grigio, dal zotto, king valley, vic	69
pinot gris, mount langi ghiran billi billi, grampians, vic	70
sauvignon blanc, yealands petal & stem, marlborough,nz	65
semillon sauvignon blanc, fraser gallop, margaret river, wa	75
chardonnay, ross hill maya, orange, nsw	65
chardonnay, zilzie btw, murray darling, vic	40
semillion, torbreck woodcutter's, barossa Valley, sa	70
sauvignon blanc, pertaringa scarecrow, adelaide hills, sa	75
sauvignon blanc , shaw + smith, adelaide hills, sa	85
reisling, jim barry lodge hill, clare valley, sa	75
chardonnay, laneway, central victoria, vic	65
pinot grigio, casa lunardi, veneta, italy	70
rose, dalfaras rosato, central victoria, vic	72

red wine

pinot noir, luna estate, martinborough, nz	70
pinot noir, zilzie btw, murray darling, vic	40
tempranillo, elvarado, mclaren vale, sa	65
sangiovese, castello di corbara campo della fiera, umbria, italy	70
cabernet franc merlot, pikes rising ground,clare valley, sa	65
shiraz, xanadu circa 77, margaret river, wa	65
cabernet sauvignon, wynns the gables, coonawarra, sa	75
cabernet merlot, zilzie btw, murray darling, vic	40
cabernet sauvignon, rymil the yearling, coonawarra, sa	60
pinot noir, underground, mornington peninsula, vic	65
pinot noir, zilzie btw, murray darling, vic	40
shiraz, woodstock deep sands, mclaren vale,sa	65
shiraz, torbreck woodcutter's, barossa valley, sa	85
malbec, santa ana homage, mendoza, argentina	60
merlot, irvine springhill, eden valley, sa	70
gsm, sons of eden kennedy,barossa valley, sa	75

vic - victoria, nsw - new south wales, sa - south australia, tas - tasmania, wa - western australia

please note a 1.5% surcharge applies for all credit card transactions

a 10% surcharge applies on sundays

a 15% surcharge applies on all public holidays

(one surcharge fee of 15% if public holiday falls on a sunday)

BEVERAGE ON CONSUMPTION

Australian Craft Beer/ Cider

mountain goat steam ale, richmond, vic	14
stone & wood pacific ale, byron bay, nsw	13
balter cerveza, currumbin, qld	12
james squire 150 lashes, camperdown, nsw	13
james boags light, launceston, tas	11
carlton draught, melbourne, vic	11

international beer

asahi super dry, japan	15
peroni nastro azzurro, italy	14
birra moretti, italy	13
corona, mexico	13
heineken, netherlands	14

soft drinks & water

coke	6
coke zero	6
diet coke	6
lemonade	6
lemon squash	6
ginger ale	6
tonic water	6
lemon lime bitters soda	6
lemon lime bitters	6
sparkling water 750ml	10
still water 750ml	10

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GET IN TOUCH

Whatever the occasion, celebrate with The Ascot.
Savor every sip, bite and moment in between!

The Ascot Private Dining
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