

Private Suites Buffet Menu

Rotation One

Pre-Match Platter

Marinated olives, Cypriot salad, cucumbers, carrots, skordalia, tzatziki, tirokafteri, dolmas, artichokes, toasted pita

First Innings Substantial Canapes

Ham, gryuere and seeded mustard swirls

Prawn brioche roll with dill mayonnaise and iceberg lettuce

Innings Break Buffet served 30mins prior to Innings Break

Selection of breads, butter

Smoked paprika roast chicken, wasakaka garlic sauce

Roast new potatoes with caper and herb vinaigrette
Hot honey and parmesan baked corn ribs with ranch dressing GF V

Crunchy Thai mango and grapefruit salad, sweet chilli dressing

Honey baked pumpkin and spinach salad with spiced pepitas and walnuts GF V

Second Innings

Platters

Mini premium beef pies, tomato sauce
– 1.5 pieces per person

Mini Angus beef sausage rolls, tomato sauce
– 1.5 pieces per person

Continuous Service

Nespresso coffee
Selection of teas
Hot chocolate

Rotation Two

Pre-Match Substantial Canape

Salmon sushi bake: sushi rice, house smoked salmon, cucumber, furikake, nori, sesame

First Innings Substantial Canapes

Roast pork mini bahn mi, pickled veg, pate, mayo, coriander, brioche roll

Vintage cheddar cheese pastizzi V

Innings Break Buffet served 30mins prior to Innings Break

Selection of breads, butter

South American Station: Aztec spiced pulled lamb
barbacoa, char-grilled chicken thigh in adobo sauce

South American Station condiments: Mexican rice, pickled red onion, Pico de Gallo, black beans, mini tortillas, jalapeno, limes

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette GF LF V VG

Pineapple slaw and corn salsa

Second Innings

Platters

Mini premium beef pies, tomato sauce
– 1.5 pieces per person

Mini Angus beef sausage rolls, tomato sauce
– 1.5 pieces per person

Continuous Service

Nespresso coffee
Selection of teas
Hot chocolate





Private Suites Buffet Menu

Boxing Day Rotation

Pre-Match

Platters

Shaved prosciutto de Parma, grilled peaches, stracciatella, basil pesto, pink pepper, toasted crostini

First Innings

Substantial Canapes

Spinach and ricotta pastizzi

Christmas ham, maple bacon, triple cream brie tartlet with cranberry jam

Innings Break

Buffet served 30mins prior to Innings Break

Selection of breads, butter

Bourbon, honey, pineapple glazed ham

Garlic and rosemary roast potatoes LF GF V

Char-grilled greens, Brussel sprouts, kale, broccolini

Beetroot, orange and hazelnut salad GF V

Quinoa salad with dried cranberries, pine nuts, rocket, pumpkin and fetta

Second Innings

Platters

Mini premium beef pies, tomato sauce – 1.5 pieces per person

Mini Angus beef sausage rolls, tomato sauce – 1.5 pieces per person

Continuous Service

Nespresso coffee

Selection of teas

Hot chocolate