



MENU FOR THE PAGANI VIP SUITE AT THE 2024 REPCO ADELAIDE MOTORSPORT FESTIVAL

MORNING TEA

Moroccan lamb sausage rolls
Empanada (gluten free, vegetarian option)
Lemon curd tarts
Churros with chocolate sauce (gluten free)

ANTIPASTO TIGELLE BAR

Selection of cured meats, pickled and marinated vegetables, cheeses,
tigelle
(gluten free option for bread)

SATURDAY LUNCH

Tagliata wagyu scotch (150g), garlic rosemary potatoes (gluten free)
Hot smoked salmon, salad niçoise (gluten free)
Wood-roasted Adelaide Hills broccoli, cauliflower puree, hazelnut
pangrattato, fig leaf oil (gluten free)

Special: Fishbank

Bowl ricotta, spinach and sage gnudi, prawn tomato and saffron bisque

Special: Soi 38

Yellow curry of goat with Thai basil serve with rice or roti

Stuffed banana chili with Thai basil in yellow curry (vegetarian option)

SUNDAY LUNCH

Boston bay pork cottoletta, Roman slaw, rosemary garlic potatoes

Wood-roasted Adelaide Hills broccoli, cauliflower puree, hazelnut pangrattato, fig leaf oil (gluten free)

Wood oven braised Sicilian style lamb, polenta chips, salmoriglio (gluten free)

Special: Fishbank

King George whiting sando, white bread, baby cos, sesame emulsion, togarashi

Special: Soi 38

Roasted duck curry with lychee and pineapple served with rice or roti

Roasted cauliflower with yellow curry (vegetarian)

AFTERNOON TEA

Moroccan lamb sausage rolls

Empanada (gluten free, vegetarian option)

Lemon curd tarts

Churros with chocolate sauce (gluten free)

AFTERNOON SNACKS

Fries, pizza salt, aioli (gluten free, vegan)

Catering by La Dolce Vita