

# FORMULA 1 QATAR AIRWAYS AUSTRALIAN GRAND PRIX 2026

## Premium Seats – Chicane Pavilion Lower Facility

### FOOD MENU & BEVERAGE LIST

#### Grazing Menu: Friday, 6 March 2026

##### Arrival

English muffin with scrambled egg, pork sausage NF  
Vegemite scroll with smashed avocado NF V

##### Morning Tea

Portuguese egg custard tart NF  
Baked tart with spinach, artichoke, tomato & capsicum salsa GF DF NF VG  
Rye toast with cured ocean trout, cream cheese & dill pickle NF  
Wagyu sausage roll with truffle, tomato chutney NF

##### Substantials

Grilled chicken breast, basil pesto, pepperonata & balsamic glaze GF DF  
Confit ocean trout, apple, cucumber and sauce ravigote GF DF NF  
Roasted lamb shoulder with carrot velvet, zucchini, raisin and preserved lemon GF DF NF  
Rosemary pork scotch with polenta, mushroom and peppercorn jus GF NF  
Casarecce pasta with chilli sugo, olive tapenade, rocket & ricotta salata NF V

##### Sweet

Tiramisu sponge lamington NF V  
Mini lemon-glazed doughnut with limoncello NF V  
Hazelnut & milk chocolate brandysnap sandwich V

##### Soak

Fried chicken, Calabrian spice salt & parmesan ranch NF  
Fries with white balsamic aioli GF DF NF V  
Creamed corn & cheddar empanada with chipotle mayo NF V  
Porchetta roll with rosemary jus & green herb salsa NF

##### Daily Roaming Stations

###### AM - NIGIRI ON THE GO

Salmon nigiri  
Teriyaki chicken maki  
Cucumber & seaweed salad GF, V  
Served with Soy, pickled ginger, wasabi

###### PM - GYOZA GALORE

Pork & cabbage gyoza  
Bang bang chicken gyoza  
Wood ear and vegetable gyoza VG  
Served with soy dipping sauce, ponzu vinaigrette

(GF) Gluten free (DF) Dairy free (V) Vegetarian (VG) Vegan (NF) Nut free

## Grazing Menu: Saturday, 7 March 2026

### Arrival

Crumpet topped with gruyère omelette & crispy bacon crumb NF  
Caprese breakfast danish with tomato, mozzarella, basil & balsamic NF V

### Morning Tea

Espresso & hazelnut friand V  
Pork & mozzarella scroll with herbs NF  
Crisp prawn bite with lemon aioli & crispy capers NF  
Roasted mushroom & thyme quiche with truffle aioli GF NF V

### Substantials

Grilled chicken breast, romesco, pepperonata & balsamic glaze GF DF  
Cold-smoked ocean trout, lemon yoghurt, pressed cucumber, radish and dill GF NF  
Charred lamb with fava bean purée, peach mostarda, pickled red onion GF DF NF  
Slow-cooked pork shoulder with apple agrodolce & olive tapenade GF DF NF  
Casarecce with green pea, asparagus & ricotta salata NF V

### Sweet

Lemon caprese cake with caramelised white chocolate V  
Brandy snap basket with mascarpone & fresh berries NF V  
Baked ricotta & raspberry cheesecake slice NF V  
Assorted mini ice cream sandwiches V

### Soak

Crispy cauliflower with rosemary salt and lime NF  
Fries with white balsamic aioli GF DF NF V  
Spiced beef empanada with smoked chilli sauce NF  
Warm mushroom bun with black bean aioli V

### Daily Roaming Stations

#### AM - BAO COLLECTION

Char siu pork bao  
Chicken shallot bao  
Shiitake and vegetable bao VG  
Served in steamer baskets

#### PM - SATAY STREET

Smoky skewers hot off the grill, glazed and dripping with spice.  
Grilled chicken satay, peanut sauce  
Beef, kecap manis glaze  
Served over banana leaf

(GF) Gluten free (DF) Dairy free (V) Vegetarian (VEGAN) Vegan (NF) Nut free

## Grazing Menu: Sunday, 8 March 2026

### Arrival

Frittata with roasted peppers & pecorino GF NF V  
Vegemite scroll with smashed avocado NF V

### Morning Tea

Pancetta and ricotta focaccia muffin, balsamic glaze NF  
Flourless orange and lime cake, crème fraîche V  
Croque monsieur bites NF  
Spinach and fontina arancini with red pepper relish NF V

### Substantials

Grilled chicken, peach & lemon couscous salad  
Barbecued barramundi with saffron aioli, jewelled rice & cucumber sambal GF DF NF  
Sticky roast veal shank, burnt butter cauliflower, sauce milanese GF NF  
Pork and ricotta meatballs, sugo and pangrattato NF  
Braised mushroom ragout with casarecce, gremolata & pecorino NF V

### Sweet

Date & macadamia tart with mascarpone V  
Dark chocolate brownie with cheesecake swirl NF V  
Cannoli with amarena cherry, dark chocolate & ricotta NF V  
Assorted mini ice cream sandwiches V

### Soak

Fried whiting with lemon caper aioli & lime NF  
Fries with white balsamic aioli GF DF NF V  
Ricotta & spinach pastizzi, tomato kasundi NF V  
Fried chicken, Calabrian spice salt & parmesan ranch NF

## Daily Roaming Stations

### AM - DUMPLING HOUSE

Pork siu mai  
Prawn har gao  
Vegetarian dumpling VG

### PM - TAJ MAHAL FEAST

Butter chicken, basmati spiced rice, crispy shallot  
Served with pappadam, mango chutney

(GF) Gluten free (DF) Dairy free (V) Vegetarian (VEGAN) Vegan (NF) Nut free

## **Beverage List: Friday, Saturday & Sunday**

### **Wine**

Moët & Chandon Impérial Brut  
Domaine Chandon Brut  
Penfold Max's Chardonnay  
Cape Schank Pinot Grigio  
Penfolds Max's Shiraz  
T'Gallant Cyrano Pinot Noir

### **Beer & Cider**

Heineken Lager  
Heineken Silver  
Heineken Zero  
Strongbow Cider

### **Spirits**

Belvedere Vodka  
Four Pillars Rare Dry Gin  
Glenmorangie Scotch  
Volcan Bianco Tequila

### **Soft Drinks/Water**

Pepsi Soft Drink Varieties (Pepsi, Pepsi Max, Lemonade)  
Aqua Panna Still Mineral Water  
San Pellegrino Sparkling Mineral Water  
San Pellegrino Flavoured Mineral Water  
Soft Drink Mixers  
Orange Juice