

Rod Laver Arena Superboxes

The Superboxes menu has been designed specifically to enhance the experience of Melbourne Olympic Parks private suites. A bento styled food offering with a wide range of exclusive cuisines, combining beautiful colours and flavours.

Day 1 – Monday 8 February AM Session

On court arrival – Morning Tea

Glazed Almond Croissant
Summer vegetables Quiche Lorraine

Warm Up – Appetizer

Individual bread & butter

Salads

Hand-picked figs salad, toasted walnuts & red wine vinaigrette
Chilli Crab, sweet & sour relish, mung bean crackers

Main Match – Main Course

Jidori Chicken, mushroom & ginger
Smoked salt bush lamb, beetroot, honey miso

Accompaniments

Artichoke & potato purée
Hand rolled macaroni, three cheese, olive jam

Final Set – Cheese & dessert tasting boxes

Individually boxed of Australian gourmet cheeses, dried fruits, lightly spiced fruit bread
Central Victorian Oranges, Yuzu, vanilla mousse, sable crust

GF – Gluten Free

DF – Dairy Free

V – Vego

Ve – Vegan

*Most vegetarian (V) dishes can be adjusted to suit both vegan (Ve) and dairy free (DF). Our menu may contain traces of peanut, tree-nut or other nut products

*For entrée and main course all dietaries to be requested 3 days prior, includes vegetarian

DISCLAIMER: All menus are subject to change due to the unforeseen impacts that COVID-19 has on the supply and/or pricing of the ingredients within this menus. A suitable alternative will be used at the discretion of Delaware North.