

# *Club Functions*

## *Alternate Drop*

\$25 per person

Bread rolls - 50 cents extra per person

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### **Mains (Choose 2)**

- ☐ Shepards pie served with beans & carrots
- ☐ Lasagne served with chips & salad
- ☐ Roast meat served with roast vegetable & seasonal vegetables
- ☐ Crumbed fish served with chips & salad
- ☐ Chicken schnitzel served with chips & salad

Accompanied with sauces, gravies & dressings

### **Desserts (Choose 2)**

- ☐ House made sticky date & custard
  - ☐ House made bread & butter pudding
  - ☐ Pavlova served with fresh fruit & cream
  - ☐ Chocolate brownie served with ice-cream
  - ☐ Baked vanilla cheesecake & cream
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# Canapes Menu

- ☐ Select 8 items - \$26 per guest
  - ☐ Select 10 items - \$28 per guest
  - ☐ Select 12 items - \$30 per guest
  - ☐ Select 15 items - \$35 per guest
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## Cold:

- ☐ Peking duck, cucumber & shallot pancakes
- ☐ Ricotta & sweetcorn fritters with smoked salmon and avocado lime salsa
- ☐ Slow roasted tomato & goat cheese tartlets
- ☐ Tomato & basil bruschetta
- ☐ Mini pumpkin & ricotta tarts with spiced honey
- ☐ Prawn cocktail
- ☐ Poached tiger prawns with basil & flat parsley aioli on melba toast

## Hot:

- ☐ Arancini balls with forest mushroom truffle & garlic aioli
  - ☐ Caramelised five spiced pork belly
  - ☐ Seared scallop with cucumber & chilli salad served with a palm sugar dressing
  - ☐ Lamb tikka meatball with fresh coriander chutney
  - ☐ BBQ beef brisket slider with chilli mayo
  - ☐ Slow cooked bourbon glazed pork slider with apple slaw
  - ☐ Chicken karaage with Japanese mayo & lime
  - ☐ Crispy Asian style salt & pepper calamari
  - ☐ Herb crumbed zucchini with smokey tomato dipping sauce
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# Shared Banquet Menu

Designed for guests to share and experience a variety of cuisines in one sitting.

Guests will receive complementary bread and dips on arrival.

Choose options to suit your budget.

Choice of 2,3,4 or 5 options. Minimum of 10 people

2 options: \$26.50 per person: allow 45 for service

3 options \$34.50 per person: allow 1 hour for service

4 options \$41.50 per person: allow 1.25 hours for service

5 options \$48.50 per person: allow 2 hours for service

Choice of 1 side per dish.


## Mains

- ☐ Middle Eastern spiced lamb with Hummus and caramelised balsamic
- ☐ 8 Hour spiced Moroccan beef
- ☐ Baked salmon with maple and soy dressing
- ☐ Twice cooked pork belly with apple slaw and chilli caramel
- ☐ Lemon and Tarragon Roast Chicken
- ☐ Slow roasted lamb shoulder with pear and cumin
- ☐ Roast pork loin with baby apples and crackling

## Sides

- ☐ Baby spinach salad with almond, dates and sumac pita crisps
- ☐ Roasted pumpkin with spiced tomatoes and lime yoghurt
- ☐ Roasted beetroot, goats' cheese, baby spinach and sunflower seed salad
- ☐ Green bean salad with wholemeal dressing
- ☐ Roasted baby potatoes with garlic salt
- ☐ Classic Greek salad
- ☐ Maple roasted pumpkin
- ☐ Crispy herb potatoes
- ☐ Honey and Lemon Thyme roasted carrots

## Desserts

- ☐ Twice cooked chocolate fudge cake with double cream
  - ☐ Baked New York cheesecake with blueberry compote
  - ☐ Spiced apple pavlova with salted caramel
  - ☐ Classic lemon tart
  - ☐ Orange & poppyseed cake with double cream and boozy orange syrup
  - ☐ Ginger cake with whipped honey cream
  - ☐ Cheeseboards: an assortment of cheese's and crackers
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# Funeral / Wakes

*Add based on 1 piece per person*



## **OPTION 1:**

**\$18 per head, minimum of 20 guests**

### Sandwich and Baguette Platter:

Selection of mixed gourmet sandwiches and baguettes filled with- Deli meats, fresh salads and cheese.

### Cake & Slices Platter:

Assortment of cakes and slices, scones with jam and cream.

### Seasonal Fruit Platter:

Beautifully presented in season fruit.

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## **OPTION 2:**

**\$25 per head, minimum of 20 guests**

### Sandwich and Baguette Platter:

Selection of mixed gourmet sandwiches and baguettes filled with - Deli meats, fresh salads and cheese.

### Cake & Slices Platter:


Assortment of cakes, slices, scones with jam and cream.

### Seasonal Fruit Platter:

Beautifully presented in season fruit.

### Hot Buffet Platter:

Selection of petite finger foods. Sausage rolls with tomato relish, mini quiches, mini spring rolls with plum sauce, curry puffs and chicken vol au vents.







# Christmas Buffet

Minimum 10 guests. Staffing and GST included  
Dinner rolls and butter also included with all options

**OPTION 1:**  
**\$45 per person**

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**Main:**

Baked turkey breast with cranberry sauce  
Roast loin of pork with crackle and apple sauce

**Sides:**

Roasted potatoes & sweet potatoes  
Roasted spiced pumpkin  
Baby peas  
Honey carrots

**Dessert:**

Christmas pudding with brandy custard  
Pavlova with fresh fruit & cream

**Option 2:**  
**\$65 per person**

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**Entrée:**

Prawn cocktails

**Mains:**

Baked turkey breast with cranberry sauce  
Roast loin of pork with crackle and apple sauce  
Traditional Honey glazed ham

**Sides:**

Roasted Potatoes & sweet potatoes  
Roasted spiced pumpkin  
Baby peas  
Honey Carrots  
Caramelised baked onion

**Dessert:**

Christmas pudding with brandy custard  
Pavlova with fresh fruit & cream  
Classic Trifle

**Option 3:**  
**\$70 per person**

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**Entrée:**

Fresh king prawns with seafood sauce  
Fresh oysters with lemon wedges

**Main:**


Honey Glazed leg ham  
Baked turkey breast with cranberry sauce  
Roast pork loin with crackle & apple sauce

**Sides:**

Roasted potatoes & sweet potatoes  
Roasted spiced pumpkin  
Baby peas  
Honey carrots  
Caramelised baked onion

**Dessert:**

Christmas pudding with brandy custard  
Pavlova with fresh fruit & cream  
Classic trifle





# Wedding Alternate Drop Package

Minimum of 2 courses and 10 guests

☐ 2 courses \$65.00 per person    ☐ 3 courses \$75.00 per person

\*Dietary requirements can be catered for.

(Complimentary bread rolls with butter and cake cutting, plating & serving)

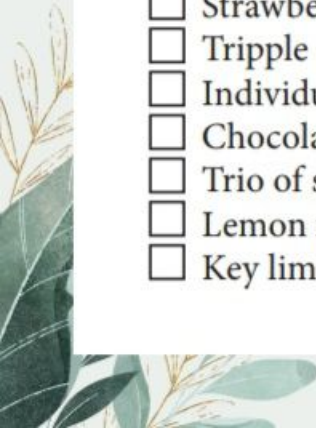
## Entrée Options (Choose 2)

- ☐ Cajun spiced chicken Caesar salad in tortilla basket
- ☐ Roast pork belly on caramelised apple puree (GF)
- ☐ Peanut satay chicken skewers with coconut rice
- ☐ Moroccan spiced lamb tenderloin on Mediterranean vegetable couscous
- ☐ King prawns & chilli avocado tower on a bed of mesclun salad (GF)
- ☐ Spiced Thai beef skewers on a bed of jasmine rice
- ☐ Rosemary parmesan panko crumbed lamb cutlet on a spinach roasted pumpkin & feta salad topped with balsamic glaze
- ☐ Mediterranean vegetable stack on polenta cake (V,GF)
- ☐ Garlic king prawn with brandy cream

## Main Meal Options (Choose 2)

- ☐ Fillet Mignon- Tender eye filler wrapped in bacon, topped with mushroom & champagne sauce served on sweet potato puree & garlic greens
- ☐ 200g Eye Fillet- drizzled with creamy green pepper sauce served on creamy potato & butter greens
- ☐ Oven baked Rack of Lamb- Marinated in rosemary & garlic, topped with rich merlot jus served with crushed roasted potatoes, tomato and Olives
- ☐ Free range organic chicken breast with baby spinach, feta, pine nut salad & mint
- ☐ Roast vegetable stack chargrilled served with couscous, drizzled with spiced olive oil (V,GF)
- ☐ Roasted vegetable lasagne with goats' cheese, rocket salad, drizzled with balsamic glaze
- ☐ Chicken & mushroom on spinach fettuccine
- ☐ Seared salmon fillet with salted asparagus on creamy mash drizzled with a dill sauce
- ☐ Crispy skin barra served with baby chat potatoes, herb butter, Asian salad and mango chilli sauce

## Dessert Options (choose 2)

- ☐ Petite pavlova with tropical fruits (GF)
  - ☐ Strawberry cheesecake with berry coulis
  - ☐ Tripple choc mud cake with caramel sauce
  - ☐ Individual warm sticky date pudding with vanilla bean ice-cream & caramel sauce
  - ☐ Chocolate dipped custard filled profiteroles on butterscotch sauce & cream
  - ☐ Trio of sorbet
  - ☐ Lemon meringue tarts with cream
  - ☐ Key lime pie with vanilla bean ice-cream
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# Platters Menu

☐ **Seafood platter \$80**

40 pieces per platter  
10x prawn toast  
10x crumbed calamari  
10x Thai fish cakes  
10x fish fillets  
Accompanied with sauces

☐ **Skewer platter \$85**

40 pieces per platter  
10x satay chicken skewers  
10x Grilled glazed prawn skewers  
10x Lamb Kofta skewers  
10x Thai beef skewers  
Accompanied with sauces

☐ **Pizza platter \$75**

30 pieces per platter  
Variety of toppings available: including vegetarian  
GF is also available on separate platters

☐ **Indian & Asian platter \$75**

60 pieces per platter  
20x Beef dim sims  
20x Vegetarian spring rolls (V)  
20x Vegetarian Samosa (V)  
Accompanied with sauces

☐ **Pastry platter \$80**

40 pieces per platter  
10x Beef pies  
10x Sausage rolls  
10x Variety of quiches  
10x Pasties  
Accompanied with sauces

☐ **Fruit & Cheese platter \$80**

Selection of fresh seasonal fruits, 3 cheeses,  
nuts and crackers  
(Gluten Free crackers available)

☐ **Variety Selection platter \$85**

40 pieces per platter  
Combination of baby baguettes, wraps & sandwiches  
Variety of fillings including vegetarian  
GF available on separate platter

☐ **Mini croissant platter \$75**

20 pieces per platter  
Mini croissants filled with a variety of fillings  
Ham & cheese, Cheese & tomato  
Ham, Cheese & tomato  
Chicken and avocado

☐ **Dips Platter \$50**

Selection of 3 dips  
Served with Pita chips, crackers & bread sticks

☐ **Anti Pasto platter \$80**

Sliced salami, ham, cheese, olives,  
sundried tomatoes,  
Roasted capsicum, 2 dips, pita chips  
& crackers

☐ **Cheese & Savoury platter \$90**

Selection of ham, salami, kabana,  
sundried tomatoes,  
Olives, carrot, cucumber, celery sticks, cheese, 2 dips  
and water crackers

☐ **Arancini & Meatball platter \$70**

30 pieces per platter  
Variety of arancini balls & meat balls  
Accompanied with sauces

☐ **Slider platter \$90**

20 pieces per platter  
Variety of beef, lamb and pork sliders

☐ **Sweet platter**

30 pieces per platter  
Selection of mixed mini muffins, cup cakes  
Bite size cakes and slices

## BREAKFAST PLATTERS

**Breakfast Wrap platter \$45.00**

24 bite size wraps per platter

- ☐ Bacon, egg, BBQ sauce  
☐ Egg mushroom & spinach  
☐ Mixed

**Breakfast slider platter \$59.00**

12 per platter

- ☐ Bacon, egg, tomato relish  
☐ Haloumi tomatoes and rocket  
☐ Mixed

**Breakfast Pot platters \$59.00**

10 pots per platter

- ☐ Cranola and yoghurt and berries  
☐ Chia Pudding topped with berries  
☐ Mixed

☐ **Ham and Egg Benedict platter \$59.00**

6 Milk buns served with poached egg sliced ham  
fresh rocket topped with creamy hollandaise sauce.

## Seniors Sandwiches and sweets

**\$15 per person**

1 piece of each per person

- ☐ Mixed sandwiches and scones and jam  
☐ Mixed sandwiches and assorted Danishes  
☐ Mixed Sandwiches and assorted petite slices.



# *Roast Buffet*

\$35 per head

Dinner rolls and butter

Succulent roast pork with crispy crackling and apple puree (GF)

Mustard roasted sirloin with red wine jus (GF)

Crispy roast potatoes (V) (GF)

Roasted sweet baby carrots (V) (GF)

Caramelised roasted pumpkin (V) (GF)

Seasonal steamed vegetables (V) (GF)

Extra \$10 per person for a selection of desserts (Chef's choice)

