

# FUNCTIONS MENU



## **FINGERFOOD PACKAGE / PLATTER**

### **\$12 PER PERSON**

Mixed Sandwiches (Tuna, Chicken, Egg) ½ PP Mini Spring Rolls (1 PP)

Cocktail samosas ( 1PP)

Cocktail Party Pies (1 PP)

Sausage Rolls (1 PP)

Tea & Coffee Station Sauces & Condiments

### **\$18 PER PERSON**

Mixed Sandwiches (Tuna, Chicken, Egg) ½ PP

Mini Spring Rolls (1 PP)

Cocktail Party Pies (1 PP)

Sausage Rolls (1 PP)

Marinated Chicken Skewers (1 PP)

Fish Cocktails (1 PP)

Tea & Coffee Station Sauces & Condiments

### **\$25 PER PERSON**

Mixed Sandwiches (Tuna, Chicken, Egg) ½ PP

Mini Spring Rolls (2 PP)

Cocktail Party Pies (1 PP)

Sausage Rolls (1 PP)

Marinated Chicken Skewers (1 PP)

Cocktail samosas. (1pp)

Fish Cocktails (1 PP)

Panko / Tempura Prawn Cutlets (1PP)

Spinach & Ricotta Pastizzi (1 PP)

Fruit Platter (1 Between 25 Pax)





## **FINGERFOOD PACKAGE / PLATTER**

### **\$60 Sandwich Platter**

10 Mixed Sandwiches cut into  $\frac{1}{4}$

### **\$70 Assorted Wrap**

10 Wraps cut in  $\frac{1}{2}$

### **Fresh Natural Sydney Rock Oysters with Namjim Dressing \$36/doz**

#### **PIECES**

**(Minimum 30 order pieces)**

<b>Sliders</b> Asian Slaw, Garlic Aioli & Lemon (Beef, Chicken or Pulled Pork)	<b>\$7 each</b>
<b>Falafel bites</b>	<b>\$2 each</b>
<b>Assorted Sushi Rolls</b> (Cut into 6)	<b>\$8 each</b>
<b>Panko Coated Calamari Rings</b>	<b>\$2.5 each</b>
<b>Asian Style / Southern fried Chicken Wings</b>	<b>\$3 each</b>

#### **EXTRAS**

<b>Platter of Potato Wedges</b> Sweet Chilli & Sour Cream	<b>\$35</b>
<b>Platter of Beer Battered Chips</b> Aioli	<b>\$30</b>
<b>Assorted Cheese Platter</b> \$100 w/ Crackers, Dried Fruit & Nuts	<b>\$100</b>
<b>Assorted Cake Platter</b> \$2.5 each	<b>\$100</b>
<b>Fruit Platter</b> \$3 each	<b>\$90</b>





## **INTRA CLUB FUNCTION MENU**

(Mains only \$20)

### **SERVED WITH CHIPS AND SALAD**

Chicken Schnitzel  
Beer Battered Fish  
Crumbed Fish  
Crumbed Calamari Rings  
Beef Lasagne  
Sweet Potato & Spinach Quiche, tomato relish

### **SERVED WITH MASH AND VEGGIES**


Lambs Fry & Bacon  
Beef Sausages  
Bacon & Cheese Rissoles  
Roast Pork  
Grilled Chicken & Mushroom Sauce

### **DESSERTS**

Apple Crumble & Ice Cream  
Sticky Date pudding with Butter scotch sauce  
Pavlova, Fresh Fruits & Whipped Cream

### **DESSERTS**

Bread Roll \$1 each  
Tea & Coffee Station additional \$2  
Desserts additional \$5





## ALTERNATIVE DROP

Choose any two items from each course

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**TWO COURSES - \$38 PER PERSON**

**THREE COURSES - \$48 PER PERSON**

### ENTRÉE

#### **Crispy Salt & Pepper Calamari**

Asian Slaw, Garlic Aioli & Lemon

#### **Vietnamese Beef Salad**

Asian Slaw, Garlic Aioli & Lemon

#### **Chicken Skewers**

Greek salad and Tzarziki sauce

#### **Prawn Cocktail Salad**

Iceberg Lettuce, Cherry, Avocado, Shallots

#### **Smashed Avocado & Tomato Bruschetta**

Basil, Olive Oil, Italian Glaze

#### **Smoked Salmon**

Baby Cos Crispy Bacon, Parmesan, Croutons, boiled Egg, Anchovy Dressing

### MAIN

#### **Free Range Chicken Supreme**

Potato mash, Broccolini, Roasted Vine Ripened Tomato and Red Wine Jus /creamy garlic sauce

#### **Grilled Salmon**

Roasted Kipfler Potato, Asparagus Spears, cherry tomato & creamy garlic sauce

#### **Grain Fed Scotch Fillet (250gm)**

Potato Gratin, seasonal steamed greens & Red Wine Jus

#### **Twice Cooked Pork Belly**

Celeriac Puree, Broccolini, Red Wine Jus

#### **June Lamb Rump**

Snow Peas, Sweet Potato Mash, Pomegranate & Rosemary Shiraz Jus

#### **Confit Duck Leg Brussels Sprouts**

Roasted baby chats and garlic mash, red wine jus

### DESSERT

#### **Blueberry Cheesecake**

Mixed Berries Compote

#### **Pavlova**

Passion Fruit Coulis & seasonal fruits

#### **Crème Brulee**

Fresh Berries

#### **Sticky Date Pudding**

Butter scotch Sauce, Vanilla Ice Cream & Chocolate Wafer

(Minimum 20 people booking)

## **BASIC FUNCTION / MEETING ALTERNATIVE DROP**

*Choose any two items from each course*

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**MAIN COURSE - \$22 ONLY PER PERSON**

**TWO COURSES - \$32 PER PERSON**

**THREE COURSES - \$38 PER PERSON**

### **ENTRÉE**

**Garlic Bread**

**Tomato & Feta Bruschetta**

**Cheesy Arancini Balls**

Roasted Capsicum Ranch, Parmesan Cheese

### **MAIN**

**Beer Battered Flathead Fillets Free Range Chicken Supreme**

Chips, Salad & Tartare Sauce

**Panko Chicken Schnitzel**

Chips Salad

**Grilled Beef Sausages**

Peas, Mash potato, Caramelised onion & Gravy

**Roast Pork**

Baked Veggies & Gravy

**Nepalese style Beef Curry**

Fragrant Jasmin Rice & Naan Bread

### **DESSERT**

**Apple and Rhubarb Crumble**

**Pavlova**

Passion Fruit Coulis & seasonal fruits

**Fruit Salad & Ice Cream**

**Sticky Date Pudding**

Salted Caramel

Please note the following.

- We understand that our guests have diverse dietary requirements and preferences, which is why we offer a range of options to suit your needs. Our menu includes dietary, vegetarian, and children's meal choices that can be ordered and confirmed upon finalizing the details of your function. Please don't hesitate to inform us of your dietary needs, and we will work closely with you to ensure a seamless and enjoyable dining experience.
- Menu details to be confirmed 5 working days prior to function to ensure availability
- Functions held on public holidays will attract a surcharge on the total food package cost of 15%.