

# SET MENUS

• 2021 •

## OPTION ONE

**3 COURSE \$45.90**

**ENTRÉE | MAIN COURSE | DESSERT**

served alternatively

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## OPTION TWO

**3 COURSE \$55.90**

**ENTRÉE | MAIN COURSE | DESSERT**

served alternatively

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## • ENTRÉES •

**king prawn**

cucumber | avocado & paw paw tian w port wine syrup

**barbecue chinese duck rice paper rolls**

soy sweet chilli dressing

## • MAINS •

**sage & onion stuffed chicken roulade**

chat potato | broccolini & beetroot jam

**tasmanian salmon**

vegetable ribbons | potato | tomato & cucumber salsa

## • DESSERT •

**mango cheesecake**

vanilla anglaise | summer berries

**lemon meringue tart**

ice cream | raspberry coulis

# OPTION TWO

**3 COURSE \$55.90**

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## • ENTRÉES •

**twice cooked pork belly**

asian sesame slaw

**beetroot cured salmon**

wakame | pickled cucumber & roe

## • MAINS •

**pan roasted barramundi**

crispy pancetta | kipfler potato | roast tomato & chimichurri

**grass fed eye fillet medallions**

potato dauphinoise | asparagus | field mushroom & red wine jus

## • DESSERT •

**lemon meringue tart**

ice cream | raspberry coulis

**fudge brownie**

chocolate sauce | berries

# OPTION THREE

## INDULGE IN SOME EXTRAS

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**focaccia bread (3) | 9.90**

lemon myrtle olive oil & dukkha spice

**fried fajita bread (3) | 11.90**

mexican salsa | guacamole

**trio of canapes | 12.90 per person**

pulled lamb tartlet

smoked salmon & ricotta roulade

zucchini & fetta fritter

**oysters natural (6) | market price**

champagne vinaigrette & lime

**fresh cooked prawns (6) | market price**

lemon & bloody mary aioli

**antipasto platters | 80.00**

prosciutto | salami | ham

char grilled vegetables | olives | fetta

hummus | wood fire bread

**hard & soft cheese platter | 80.00**

king island brie | 1860 vintage cheddar

gorgonzola | lavosh | quince paste

**seasonal fruit board | 70.00**

# VEGETARIAN OPTION

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## • ENTRÉE •

### **crumbed halloumi**

grilled asparagus | eggplant | zucchini frits | romesco

## • MAIN •

### **butternut pumpkin & goats cheese ratatouille lasagne**

spinach & pine nut salad | tomato & basil

### **SPECIAL DIETARY NEEDS**

The club can meet any special dietary needs  
providing you advise the club beforehand

Please advise of how many guests require  
vegetarian option when confirming numbers.