

Functions

A LA CARTE

2 course - \$46 per person

Entrée/Main or Main dessert

Choice of two from each course for an alternate serve per table

3 course - \$54 per person

Entrée – Main – Dessert

Choice of two from each course for an alternate serve per table

Entrée

- Salad of roast beets – Swiss chard – labne – candied walnuts
- BBQ Fremantle octopus – Bethonga pineapple – mint – chilli
- Vine ripe tomato bruschetta – feta – basil – balsamic
- Salt and pepper calamari – sambal olek – charred lime
- Rare sirloin of beef – pecorino – celery heart – horseradish
- Yamba prawns – cuttlefish – pickled zucchini – chilli – parsley
- Buffalo mozzarella – prosciutto – melon – rocket
- Pork belly – Asian herbs – spiced palm sugar – coconut
- Hot smoked salmon – pickled fennel – salmon caviar
- Veal Girello – tuna mayonnaise – green beans – baby capers
- Pork terrine – cornichons – watercress – crisp bread
- Shucked rock oysters – wakame – bronze fennel – tobiko

Mains

- Ballantine of free range chicken – celeriac – heirloom carrots – spinach, cider jus
- 18hr braised shoulder of lamb – royal blue potato – bell peppers, rosemary jus
- Free range pork cutlet – spiced apple – kohlrabi – mustard cress, crackling
- Agebitashi eggplant – ginger – daikon – radish – shiso leaf, edamame beans
- Saltwater barramundi – confit tomato – asparagus – opal basil, lemon oil
- Muscovy duck confit – green lentils – speck – enoki mushroom, silverbeet
- Whole roasted spatchcock – Portobello mushrooms – pancetta – spinach jus gras
- Sautéed Gnocchi – Swiss brown mushroom – porcini, pecorino cheese
- Fillet of Tasmanian salmon – vine rips tomato – green beans – kipfler potato, black olive dressing

Functions

- 300g Black Angus scotch fillet – potato puree – broccolini, sauce Diane
- Free range chicken supreme – cauliflower - brussel sprouts – lentils, jus gras
- 300g sirloin on the bone – potato puree – broccolini, sauce Dianne

Dessert

- Orange tea cake – vanilla crème fraiche - candied orange
- Eton mess – Raspberry coulis – meringue – Chantilly cream – strawberry
- Chocolate torte – coconut – cherries
- Classic lemon tart – Vanilla bean cream
- Tiramisu – coffee – mascarpone – liquor – lady fingers
- Seasonal fruit – local honey – peppermint
- Banana pudding – dulce di leche - dark chocolate
- Glazed figs – yoghurt – honeycomb
- Dark chocolate mousse – caramelized white chocolate – raspberries
- Baked ricotta tart – corella pear – hazelnut biscotti

Important Points in Regards to Catering

- All prices quoted are in Australian dollars and are Goods and Services Tax (GST) inclusive.
- To ensure the best catering for your event, Final Guaranteed Numbers are required by 10:00 am, five (5) business days prior to the start of the event. This includes all function details, final items and quantities etc.
- Club Burwood RSL reserves the right to substitute ingredients according to seasonal availability.

Dietary Requirements

- Club Burwood RSL can provide vegetarian, vegan, non-lactose, gluten-free and low-carbohydrate meals for function events.
- If meals of this type require Club Burwood RSL must be informed Seven (7) working days prior to the start of the function.
- Any other meals requirements, please discuss with the Club's Manager for options.