

## Functions

### A la Carte Packages for Lunch or Dinner

(Please note: 15% Surcharge on food and beverage applies on Public holidays)

Package @ \$ 40.00 per person ( 2 course); \$50 per person (3 course)

- 2 or 3 Course Set Lunch/Dinner Menu, Tea, Coffee

Please select items from the following Lunch/Dinner Menu options;

#### Entree

##### Choose Two to be Served Alternatively

- Smoked chicken with guacamole & cherry tomato
- Caesar salad - crispy bacon, parmesan, croutons & egg (add prawns, salmon or chicken \$5)
- Parma ham with rock melon
- Smoked duck breast with rocket, orange, semi dried tomato & citrus dressing
- Smoked salmon with capers and Spanish onion with honey & Dijon mustard dressing
- Anti Pasto plate
- Cold pickled baby octopus marinated in olive oil, lemon & fresh herbs
- 3 Prawns & 3 oysters with cocktail sauce & lemon wedge (*additional \$5*)

#### Mains

##### Choose Two to be Served Alternatively

- Rack of lamb with creamy wild mushroom & rosemary sauce
- Black angus scotch fillet 100 day grain fed
- Lamb rump 350g
- South American Sausages
- Salmon fillet lemon & herb crust
- Barramundi fillet
- Chicken breast filled with spinach & brie
- Chicken fillet harissa (black tiger prawns mixed with roasted macadamia nuts & fresh harissa spices with a hint of chilli)
- Chicken supreme Mediterranean (blend of cream cheese, fetta, sun dried tomato, olives & fresh herbs)
- Chicken Mango
- Duck leg confit with creamy orange Cointreau sauce
- Penne with Mediterranean vegetables with napolitana sauce
- Tortellini Boscaiola (white wine, bacon, mushroom cream sauce)
- Ricotta Ravioli

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**Sauces:** White wine creamy mushroom, brandy green peppercorn, creamy mushroom & rosemary, napoletana, lime & dill, bacon & mushroom cream, bourbon & bacon jus, gravy, white wine cream sauce.

### Sides

#### Choose Two

- Roast potato
- Chats
- Kumera Mash
- Gratin potato (in moulds, max 150pp)
- Ratatouille
- Steamed veg
- Boc Choy

#### OR

Roast potato with semi dried tomato, capsicum, onion, black olives & fetta cheese

### Dessert

#### Choose Two to be Served Alternatively

- Lemon tart
- Mars Bar Cheesecake tart
- Tiramisu
- Black Forest cake
- Carrot cake
- Passionfruit cheesecake
- Italian baked ricotta cheesecake
- Opera cake (Gluten free)
- Orange Almond Cake (Gluten free)
- Mango cheesecake
- Blueberry cheesecake

## 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 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 are required Club must be informed five (5) working days prior to the start of the function.
- Any other meals requirements, please discuss with the Club's manager for options.