



## BBQ FUNCTION OPTIONS



Many of you may already be aware of LKCC's fantastic poolside BBQ area facility and if you are not you should be. During the summer months we hope all members will take advantage of this beautiful area to socialise with friends, family and fellow members. A wide range of catering options including serviced and un-serviced BBQ's, platters of gourmet nibbles or even a full sit down meal are available at very reasonable prices.

Complement your chosen menu with quality wines selected from an extensive range of predominantly WA wines. Personalised beverage packages including cocktails are also available.

With their attention to detail and warm professional service, our dedicated functions team will work with you every step of the way to create an unforgettable event. Whatever your requirements, Lake Karrinyup Country Club is the perfect venue for your summer get-togethers.

**We are implementing the following policy with members BBQ's. All BBQ's 15pax or under members are required to cook themselves. All BBQ's 15pax or more can be chef to cook. BBQs booked outside Bistro opening hours will be required to pre-order their drinks and are responsible for the cleaning of the BBQ area and stacking of all dirty plates and glassware. ALL BBQS REQUIRE A MINIMUM OF 36 HOURS TO ORGANISE.**

Our functions & events coordinator will be happy to assist with every step of planning your function, and can be reached on 9422 8237 / 0432434080 or email [functions@lkcc.com.au](mailto:functions@lkcc.com.au)



## DRESS STANDARDS

The committee requires that a suitable standard of dress be observed at all times. The following guidelines have been prepared, but must be regarded as the minimum standards acceptable. **It is the duty of all members to see that their visitors and they themselves adhere to these rules and thereby maintain the required standards.**

### In the clubhouse

#### Dining room

*Daytime* **summer & winter** - Appropriate golf attire may be worn before an official golf competition and smart casual\* afterwards.

*Evenings* **Summer** - Smart casual\* is the minimum standard acceptable.  
**winter** - Smart casual\* worn with tailored jacket is the minimum standard acceptable.

#### Bar

*Daytime* **summer & winter** - Appropriate golf attire until 7.00pm.

*Evenings* **Summer** - Smart casual\* after 7.00pm.  
**Winter** - Smart casual\* with a tailored jacket after 7.00pm.

### THE COMMITTEE RESERVES THE RIGHT TO SET THE DRESS REQUIREMENTS FOR SPECIFIC EVENTS

#### Bistro

Appropriate golfing attire during the day, smart casual\* in the evenings.  
Tennis or swimming attire is not permitted.

#### Main Courtyard

Smart casual attire is the minimum standard acceptable.

#### \* Smart casual

A short or long sleeved buttoned shirt (not polo) with hard collar tucked into tailored slacks with appropriate street shoes. Jeans, T-shirts, cargoes, thongs, board-shorts, sandals etc. are not acceptable under any circumstances.

Please note that these dress standards apply to all of your guests, as well as any contractors (photographer, DJ, live band) you may have hired for your private function.



## Canapés

~ 2 pieces per serve ~

Mushroom & parmesan or tomato & fetta bruschetta	4.50
Thai fish cakes with pickled ginger and honey soy chilli glaze	4.50
Semi-dried tomato, basil and Persian fetta frittata	4.50
Salt & pepper baby squid with citrus mayonnaise	4.50
Homemade cheese and bacon sausage rolls	5.00
Mini Mediterranean or mushroom filo tartlets	5.00
Selection of cocktail open sandwiches	5.00
Palma ham and Persian fetta croquettes	5.00
Homemade mini vegetarian quiches	5.50
Hot smoked chicken and mushroom puffs	5.50
Corn fritters with capsicum relish and crème fraiche	5.50
Selection of vegetarian sushi	5.50
Spicy chicken fillet goujons with chilli jam	6.00
Palma ham and brie encroute	6.00
Rare roast beef with horseradish cream on fresh baguette	6.00
Smoked salmon with dill crème fraiche on saffron blinis	6.00
Mini crab cakes	7.00
Sashimi salmon with soy, wasabi and pickled ginger	7.00
Wonton wrapped prawns with chilli jam	7.00
Braised shank with mini potato rosti	7.00
Grilled chorizo sausage with seared scallops	8.50
Harissa lamb skewers with cucumber riata	8.50
Teriyaki beef fillet skewers with soy dipping sauce	8.50
Tandoori style chicken skewers	8.50
Duck spring rolls with Thai dipping sauce	9.50
Prawn and scallop skewers with fresh coriander and chilli	12.50
Tempura King George whiting with tartare sauce	12.50
Prawn and scallop skewers with fresh chilli and coriander	12.50
Mini chocolate tartlets	5.50
Mini lemon tartlets	5.50
Chocolate truffles	5.50
Chocolate cups	5.50



## BBQ MENUS

### Menu one

Scotch fillet, pork and sage sausages, onions  
Chef's selection of two salads  
bread rolls and butter  
sauces and dressings  
Fruit salad and Ice cream

**\$31.50**

### Menu two

Beef eye fillet medallions, any single type of skewers from list below,  
pork and sage sausages, onions  
Chef's selection of three salads  
bread rolls and butter  
sauces and dressings

Chocolate tart, with berry compote & double cream

**\$41.75**

### BBQ options

#### Additional Extras

Capsicum and curried eggplant skewers	5.50
Prawn and scallop skewers with fresh coriander and chilli	12.50
Teriyaki beef fillet skewers with soy dipping sauce	8.50
Harrisa lamb skewers with cucumber raita	8.50
Tandoori style chicken skewers	8.50
Cajun spiced chicken thigh	8.50
100g snapper fillet	12.50
Salmon skewers	12.50
Lamb cutlets (2 per serve)	15.50



## Antipasto Options

Selection of olives, semi-dried tomato, Persian fetta, asparagus, continental meats, smoked salmon & home made dips served with toasted Turkish bread

Individual plate	18.50 pp
Platters to share per table	9.00 pp

## Cheese

Selection of three premium cheeses served with lavosh, water thins, muscatels and quince paste

Individual plates	17.50pp
Platters to share per table	9.50pp
Separate cheese table	6.00pp

## Salad Selections

Tossed salad

Fatouche

Greek salad

Waldorf salad

Nicoise salad

Coleslaw

Beetroot and horseradish

Baby cos, pear & Parmesan

Pasta salad with Mediterranean vegetables, pine nuts and spinach

Roast roma tomato, bocconcini & basil pesto dressing

Gourmet & sweet potato salad with bacon & spring onion

Asian style grapefruit & green bean salad

Rocket, semi-dried tomato, pine nut & Parmesan

Spicy pumpkin, spinach & Persian fetta salad

Roast Mediterranean vegetables with lemon pressed olive oil



Killawarra NV Sparkling Brut	\$20.00
Emily Redbank Sparkling Pinot Noir Chardonnay	\$25.00
Trentham Estate Murphys Lore Brut Reserve	\$26.00
Taltarni T Series Sparkling Brut	\$30.00
Pol Roger White Foil NV	\$199.00
McCuskers Carnelian	\$22.00
Trentham Estate Murphys Lore Shiraz Cabernet	\$26.00
Trentham Estate Murphys Lore Chardonnay	\$26.00
Rosabrook Garden Series Classic Dry White	\$27.00
Rosabrook Garden Series Classic Dry Red	\$27.00
Yalumba Galway Vintage Traditional Shiraz	\$27.00
Yalumba Y Series Unwooded Chardonnay	\$27.00
Wise Semillon Sauvignon Blanc	\$30.00
Wise Shiraz	\$30.00
Watershed Unwooded Chardonnay	\$32.00
Watershed Cab/Merlot/Shiraz	\$32.00
Watershed Semillon Sauvignon Blanc	\$32.00
Sandalford Margaret River Semillon Sauvignon Blanc	\$34.00
Sandalford Margaret River Unoaked Chardonnay	\$34.00
Sandalford Margaret River Shiraz	\$34.00
Alkoomi Black Label Sauvignon Blanc	\$35.00
Alkoomi Black Label Shiraz Viognier	\$35.00
Capel Vale Sauvignon Blanc Semillon	\$38.00
Capel Vale Shiraz	\$38.00
Capel Vale Cabernet Merlot	\$38.00
West Cape Howe Semillon Sauvignon Blanc	\$42.00
West Cape Howe Cabernet Merlot	\$42.00
West Cape Howe Shiraz	\$42.00
Omaka Springs Estate Marlborough Sauvignon Blanc	\$48.00
Pepperjack Shiraz	\$48.00
Wolf Blass Gold Label Shiraz	\$50.00
Wolf Blass Gold Label Chardonnay	\$50.00
Howard Park Riesling	\$55.00
Howard Park Leston Cabernet Sauvignon	\$80.00
Elderton Shiraz	\$65.00
Shaw & Smith Sauvignon Blanc	\$65.00



## Additional Beverages

15oz Draught beer	\$5.50
Jug Draught Beer	\$14.00
15oz post-mix soft drink	\$4.50
Jug post mix soft drink	\$11.50
15oz orange juice	\$5.00

### **Bottled Beers**

Cascade Premium	\$7.40
Cascade Premium Light	\$5.40
Crown Lager	\$7.40
Corona	\$8.00
Guinness Draught Can	\$9.500

### **House Spirits (30ml nip)** \$6.00

Johnny Walker Red  
Jim Beam  
Smirnoff Vodka  
Bacardi  
Gordon's Gin  
Brandy  
Bundaberg Rum

Mixer for spirits \$1.00

Other bottled beers and premium spirits available on request.

**Wine, beer and soft drink packages also available on request.**

**All prices in this package are subject to inflationary increases.**