



GOLF GROUP MENU SELECTIONS

Breakfast Buffet Menus

Business Breakfast

\$13.00 per person

Freshly baked Danish pastries, fruit muffins
Fresh seasonal fruit platters
Freshly brewed coffee and tea

Orange, pineapple and apple juice

Favourite Breakfast

\$15.00 per person

Egg and Bacon muffins
Fresh seasonal fruit platters
Freshly brewed coffee and tea
Orange, pineapple and apple juice

Tea, Coffee and More

Freshly brewed tea and coffee
\$4.00 per person

Choice of any one of the following additions
\$3.50 per person

Freshly baked muffins
Freshly baked apple strudel
Freshly baked fruit scones
Freshly baked Danish pastries

Bacon, cheese and egg muffins
\$6.50 per person

Shotgun Lunch Specialties

Gourmet Wraps

\$13.50 per person

Selection of assorted gourmet wraps
Fresh seasonal fruit platter
Freshly brewed tea and coffee

Gourmet Sandwiches

\$12.50 per person

Selection of assorted sandwiches
Fresh seasonal fruit platter
Freshly brewed tea and coffee

Sausage Sizzle

\$9.50 per person

Beef sausage sizzle
with fresh crisp rolls, sauté onion, cheese and condiments

Sausage Sizzle and More

\$15.00 per person

Beef sausage sizzle
with fresh crisp rolls, sauté onion, cheese and condiments
Chef's selection of 3 gourmet salads

Italian Buffet

\$26.00 per person (min. 30 people)

Freshly baked bread rolls
Italian minestrone soup with garlic croutons
Chicken cacciatore with olives and herbs
Beef lasagna with parmesan
Pasta papardelle carbonara
Italian Salad bar selection
Selected dressing and condiments
Baked Italian cheese cake
Freshly whipped cream
Assorted fresh fruit platter
Tea and coffee

Lunch and Dinner Buffets

Light BBQ Buffet

\$31.50 per person
(Minimum 35 people)

Freshly baked bread rolls

Salad Barn

Traditional Caesar salad with shaved Parmesan and crisp bacon
Fresh mixed leaf salad with tomato, cucumber and red onion
Roast garlic potato salad with parsley
Ham and grilled mushroom pasta salad
Marinated olives and char grilled vegetables
Pickled saffron cabbage slaw with pineapple and carrot

French and Italian dressings, horseradish relish, selected mustards and dijon mayonnaise

BBQ Items

Marinated scotch fillet with fresh herbs and olive oil with pepper sauce
Pork and sage sausages
Paprika cheese potatoes
Steamed green vegetables
Grilled chicken fillets with caper cream sauce
Pasta Napolitana

Desserts

Fresh fruit platter with mixed berry yogurt

Premium BBQ Buffet

\$38.50 per person
(Minimum 35 person)

Freshly baked bakery basket

Salad Barn

Tomato and cherry bocconcini salad drizzled with basil oil vinaigrette
Thai style squid salad with rocket bean sprouts
Roast baby beetroot and roast parsnip salad with malt vinegar
Tuna nicoise with lemon vinaigrette
Char grilled vegetables and marinated olives
Mixed leaf salad with cherry tomatoes and red onion
Smoked salmon and avocado salad with apple slithers and dill mustard dressing
Selected condiments and dressings

BBQ Items

Seafood skewers with mild curried peanut sauce
Guinness marinated rib eye fillet steaks with beer sauce
Honey, soy and ginger marinated flamed chicken fillets
Pork and sage sausages
Vegetable pilaf rice
Glazed potatoes with butter and shallots
Fresh garden vegetables

Desserts

Lemon Meringue Pie
Assorted Fresh fruit platter

Carvery Buffet

\$41.50 per person
(Minimum 35 people)

Soup of the day

Freshly baked bread rolls

Salad banquet

“Chefs choice selection of 7 gourmet salads”

Mains selection

(Please select 2 of the items below)

Roast premium sirloin of beef with rosemary peppercorn jus
Sugar baked ham on the bone with red currant sauce
Roast leg of pork with crackling and applesauce
Cajun spiced roast baby chicken with garlic sauce
Roast leg of lamb with mint and citrus sauce

Served with

Sweet and sour pork
Pilaf rice with spring onions and saffron
Baked vegetables
Steamed garden greens
Ham and mushroom pasta bake

Dessert

Fruit pavlova
Australian selected cheese platter with water crackers
Assorted fresh fruit platter
Tea and coffee

Deluxe Buffet

\$56.50 per person
(Minimum 35 people)

Soup of the day

Freshly baked bread rolls

Mirror Display

The continental small goods selection of pates, terrines, double smoked ham, salami, vegetable roulade. and chicken chaudfroid.

Cold selection

BBQ Octopus marinated with strawberry vinaigrette

Green lip mussels in a thousand island dressing

Fresh king prawns on ice

Whole baked salmon

Freshly shucked Sydney rock oysters

Chefs selection of gourmet salads

Chefs selection of condiments and dressings

Hot selection

Roast leg of pork with crackling and caraway beer sauce

Roast vegetable selection

Lemon pepper crumbed chicken fillet with dill burr blanc

Flame grilled meat balls served with provencal sauce

Creole rice

Prawn, mussel and salmon gratin with mozzarella

Dessert

A selection of gateaux, tortes and mousses

Imported and local cheese selection with dried fruits and grissini

Freshly whipped cream and dessert condiments

Tea and coffee

Set Menu (Minimum 20 people)

2 course \$34.50 per person 3 course \$39.50 per person

Choose two items from each course below to be served alternatively

*Menu is inclusive of fresh Bread Rolls & freshly brewed Tea and Coffee

Entrée

Traditional Caesar Salad, Baby Cos, Croutons and Grana Parmesan

Rare Roast Pepper Beef Salad with Mix Leaf, Cherry Tomatoes and a Tangy Port Wine Dressing

Salt and Pepper Calamari Tossed with Fresh Coriander, Crisp Salad Greens and Lemon Vinaigrette

Caramelized Pumpkin Soup with Basil Pesto

Chicken and Asparagus Parcel set on Polynesian Tomato Salsa and Yellow Pepper Burr Blanc

Antipasto Plate of Goat's Cheese Stuffed Peppers, Premium Olives, Char Grilled Mediterranean Style Vegetables, Garlic Toast and Salad Greens with Balsamic Vinaigrette

Main

Char Grilled Scotch Fillet, Parsley Mash, Steamed Asparagus and Carrots, Oven Dried Roma Tomatoes and Pepper Jus

Free Range Chicken Breast, Pumpkin Mash, Creamed Spinach and Steamed Broccolini

Fresh Water Barramundi, Char Grilled Mediterranean Vegetables served with a Tomato and Basil Salsa

Grilled Fresh Ling Fillet on Parmesan Spaghetti with Tomato Zucchini and Mushroom Ratatouille

Grilled Veal Medallions, Potato Gnocchi, Basil Pesto, Creamed Spinach and Demi Glaze

Pork Fillet, Pontiac Galette, Bacon Wrapped Green Beans and Apple Compote

Dessert

Cheese and Fruit Plate with Crackers

Chocolate Bread and Butter Pudding with Cream Anglaise

Vanilla Cream Brule served with Melon Salsa

Lemon and Lime Tart, Marshmallow Cream and Honeydew Melon Puree

Baked White Chocolate Cheese Cake with Berry Compote

Apple and Pear Crumble with Gelato

Canapé Menu Selection

3 cold and 3 hot items \$24.50 per person

Based on a 1 hour period

(Minimum 35 people)

Cold standards

California rolls with shallot soy
Bocconcini and tomato bruschetto with fresh basil pesto
Brie with grapes on raisin toast
Smoked salmon on rye with sour cream
Guacamole with smoked chicken in volauvent pastry
Roast beef on French stick with horseradish mayonnaise
Stuffed red pepper and bacon skewer
Italian salami with bocconcini cheese and stuffed olive skewer
Smoked turkey and mango tartlets
Mini tartlets with marinated artichokes, capsicum and olives
Shrimp cocktail with calypso dressing

Hot standards

Tandoori chicken on rice roesti and raita
Chicken satay with spicy peanut sauce
Beef kebab with spicy peanut sauce
Crisp pork and prawn wontons
Thai fish cake with soy dipping sauce
Crisp vegetarian samosa with mango chutney
Crumbed baby whiting with curried mayonnaise
Home made sausage rolls with Lebanese chili bbq sauce
Mini cocktail potatoes with bacon, cheese, shallots and sour cream
Tempura vegetable with soy dipping sauce
Mussel mornay with lime salsa
Ham and mushroom pizetta

Beverage Cart

Quick fix

Meat pies	\$4.00
Sausage rolls	\$3.50

Sweets

Chocolate bar	\$2.50
Packet chips	\$2.50
Muesli bar	\$3.50
Fruit muffins	\$3.50

Non Alcoholic Beverages

Soft Drinks (600ml)	\$4.00
Flavored Powerade	\$4.00
Orange Juice (375ml)	\$3.50
Mount Franklin Mineral Water	\$2.50

Alcoholic Beverages (Cans)

Victoria Bitter	\$4.50
Toohey's New	\$4.50
Tooheys Extra Dry	\$4.50
Hahn Super Dry	\$4.50
Carlton Draught	\$4.50
Hahn Light	\$4.00
Cascade Light	\$4.00
Bourbon and Coke	\$7.00

Hot Beverages

Tea	\$3.50
Coffee	\$3.50