



FORMAL SET MENUS

Quartz Menu

\$46.00 (2 courses)

\$56.00 (3 courses)

\$5.00 extra for alternate drop in all courses

\$5.00 extra for guests choice of two - main course only

Entrées

Spinach and Feta Croquettes on a bed of Mixed Cresses with Tomato Kasundi

Traditional Caesar Salad

Salt and Pepper Squid with Lemongrass Glaze

Chefs Soup of the Day served with Crusty Ciabatta

Sweet Corn Fritters with Avocado Salsa and Baby Rocket

Main Courses

Cajun Dusted Barramundi Fillet

served with a lime pickle potato mash and chili tomato salsa

Char Grilled Grain Fed Sirloin Steak

served with a creamy chickpea puree, Desiree chats and broccolini with a pink pepper jus

Traditional Roast Lamb Leg

served with crispy roasted vegetables and mint glaze

Chorizo Pasta Penne

with grilled chorizo sausage, olives and bacon in a rich tomato Provencal sauce

Char Sui Pork Fillet

with sweet soy vegetables and hokien noodles

Desserts

Traditional Sticky date pudding

served with a rich toffee sauce and double cream

Citrus Pannacotta

with mixed berry compote

Double Chocolate Mud Cake

Served with white chocolate ganache

Tropical Sliced Fruit Plate

with green tea mint dipping sauce

Blueberry Mascarpone and Maple Puff Pastry Tartlet

with cinnamon macadamia ice cream

Coffee, Tea and Chocolates included





Ruby Menu

\$56.00 (2 courses)

\$66.00 (3 courses)

\$5.00 extra for alternate drop in all courses

\$5.00 extra for guests choice of two - main course only

Entrées

Antipasto Tasting Plate

Smoked and cured meat, marinated roasted vegetables, assorted spreads and cheeses
and grilled Turkish bread

Char Grilled Chicken Tenderloins

with creamy chickpea puree, rocket leaves and capsicum salsa

Prawn and Preserved Lemon Risotto Cakes

with wilted bok choy and sun dried tomato tapenade

Italian Sausage Bruchetta

on crusty ciabatta slices with shaved parmesan

Spicy Chickpea Fritters

with beetroot jam and roasted tomatoes

Main Courses

Hearty Lamb Osso Bucco

with grilled parmesan polenta and steamed greens

Prosciutto Wrapped Atlantic Salmon Fillet

with baby vegetables and celery remoulade

Char Grilled Scotch fillet

Crispy potato, English spinach and sun dried tomato warm salad with a champagne
and rosemary cream sauce

Oven Roasted Chicken Breast

with a warm corn and Spanish onion salsa, citrus scented cous cous, charred asparagus
and smoked paprika sauce

Fresh Prawn and Crab Fettuccini Pasta

with baby English spinach and a light cajun cream sauce – shaved pecorino

Desserts

White and Dark Chocolate Gateau

with vanilla bean anglaise and mint marinated strawberries

Mixed Selection of Homemade Ice Cream Sorbets and Pistachio Praline

Duo of Strawberry and Raspberry Romanoff with Rose Petal Wafers

Coffee and Kahlua Brulee with biscotti

New York Cheesecake orange compote and double cream

Coffee, Tea and Chocolates included





Sapphire Menu

\$66.00 (2 courses)

\$76.00 (3 courses)

\$5.00 extra for alternate drop in all courses

\$5.00 extra for guests choice of two - main course only

Entrées

Seafood Tasting Plate

Prawns, Cajun calamari, smoked salmon and oyster shot with a preserved lemon salad

Chicken Baksoo

Indonesian style broth – vermicelli noodles and sambal oleak

Goats Cheese Fritter Salad

with candied walnuts, baby spinach and raspberry vinaigrette

Peking Duck Spring Roll

with ginger plum jus and Bok Choy

Mains

Char Grilled Eye Fillet

with a leek and rocket tart and juniper berry jus

Roasted Lamb Rump

with smoked egg plant, Persian feta and pomegranate molasses

Angel Hair Pasta

with smoked salmon, capers and semi dried tomato served with an asparagus foam sauce

WA Venison

with parsnip puree and red onion caramel served with a burnt almond sauce

Szechwan Wild Barramundi Fillet

roasted celeriac, confit garlic and spinach sauce

Desserts

Baked Ricotta Cheese

with lemon scented honey and blueberries

Chocolate Obscenity Cake

with rich chocolate ganache and ice cream

Pear and Walnut Tartlet

with warm vanilla anglaise and sweet rhubarb

Banana Toffee Tart

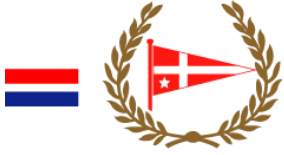
passion fruit banana compote and lemon ice cream

Individual Australian Cheese Plate

served with pepper crisps, fig jelly and accompaniments

Coffee, Tea and Chocolates included





Dietary Required Options

Vegetarian

Basil Risotto Cake
With sun dried tomato tapenade and parmesan tuille (c)

Spinach and Ricotta Ravioli
with champagne dill and asparagus cream sauce

Ratatouille Stuffed Field Mushrooms
with double brie cheese and rocket leaf salad (c)

Sides (served per table)

Garden Salad \$2.00 per person
Greek Salad \$2.50 per person

Please note. There is a minimum of 20 guests for menus one and two,
menu three has a minimum of 25 guests

Where appropriate freshly steamed garden vegetables will be served
with the meal at no extra charge.

The club will be happy to look after special diets and guests who have allergies to certain foods.
However, we must have at least a weeks notice.