

FUNCTIONS

A la Carte

2 Course

\$64 PER PERSON

Entrée/Main or Main/Dessert
Choice of two from each course
for an alternate serve per table

3 Course

\$69 PER PERSON

Entrée - Main - Dessert
Choice of two from each course
for an alternate serve per table

ENTREE

- Salad of roast beets - Swiss chard - labne - candied walnuts
- BBQ Fremantle octopus (A) - Bethonga pineapple - mint - chilli
- Vine ripe tomato bruschetta - feta - basil - balsamic
- Salt and pepper calamari (I) - sambal olek - charred lime
- Rare sirloin of beef - pecorino - celery heart - horseradish
- Yamba prawns (A) - cuttlefish (A) - pickled zucchini - chilli - parsley
- Buffalo mozzarella - prosciutto - melon - rocket
- Pork belly - Asian herbs - spiced palm sugar - coconut
- Hot smoked salmon (M) - pickled fennel - salmon caviar (M)
- Veal Girello - tuna (M) mayonnaise - green beans - baby capers
- Pork terrine - cornichons - watercress - crisp bread
- Shucked rock oysters (A) - 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 (A) - 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 (A) - vine ribs tomato - green beans - kipfler potato, black olive dressing
- 250g Black Angus Sirloin - 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

FUNCTIONS

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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
- 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 10:00am, 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