



## KILLARA GOLF CLUB – FUNCTION MENUS

### MENU SELECTIONS

#### *Canapé Menu*

*Min. 60 guests are required to have a canapés only event with a minimum spend of \$40pp*

#### *Canapés (cold) \$3.00 ea*

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Chenin Blanc poached pear and brie on toasted lavosh  
Smoked salmon and baby caper salsa in mini coupelle  
Avocado and dill mousse in savoury short crust with semi-dried cherry tomato  
Piquant sweet bell pepper stuffed with herbed fresh cottage cheese  
Glazed sweet potato medallion with mascarpone and chevre rosette  
Mediterranean vegetable frittata, bell pepper tapenade  
Seared Albacore tuna on cucumber with watermelon and pickled ginger



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#### *Premium Canapés (cold) \$4.00ea*

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Vietnamese poached prawns with chilli, young ginger and shallot dressing  
Poached lemon and dill scallop with eschallot mignonette  
Tandoori salmon with minted yoghurt on cucumber  
Smoked salmon and dill roulade with crème fraiche  
Blue swimmer crab and celery salad in frevos  
Gazpacho in shot glass with olive oil pearls  
Vietnamese rice paper rolls with sprouts and fresh garden herbs

#### *Oysters – your choice*

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Au natural  
'Russian' oysters with Smirnoff, cream cheese and salmon roe  
Oysters 'Parisienne' with verjus mignonette dressing  
Oysters 'Caribbean' with cane rum, passion fruit, coriander and a hint of chilli





### ***Canapés (warm) \$3.00 ea***

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St Agur blue and red onion confit in short crust  
Goan chilli- garlic ground pork mini rissole with roasted cumin raita  
Gourmet chunky mini beef pies  
Pan seared pork and chive gyoza with young ginger and shallot dipping sauce  
Asian vegetable and sprouts spring roll with sweet chilli dipping sauce  
Mini vegetarian calzone with tomato chutney  
Pissaladiere of eggplant, artichoke with caramelised onion  
Grilled Spanish chorizo with grain mustard cream

### ***Premium Canapés (warm) \$4.00ea***

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Hand rolled fresh barramundi and shallot fritters in crispy wonton skin  
Mini Vietnamese fish cakes with namjin dipping sauce  
Sticky pork belly with balsamic onion and Jamaican burnt pineapple  
Crumbed Swiss brown mushroom with spinach duxelle , lime aioli  
Peking duck and vegetable spring roll with plum sauce  
Tempura tiger prawn, soy and mirin mayo dipping sauce  
Moroccan spiced seared 'Juneé' lamb loin with preserved lemon tzatziki  
Salt and pepper calamari with lemon aioli

### ***Canapés (dessert) \$3.00ea***

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Mini short crust selection with gourmet fillings  
(Chocolate ganache, apple crumble, lemon curd, pear and pistachio, nut crackle)  
Belgian Callebaut chocolate dipped strawberries on fork  
Double chocolate brownie with mulled dark cherry  
Carrot cake cube  
Mini fresh fruit cheesecake  
Handmade chocolate truffles  
Opera slice  
Lemon meringue pie

### ***Premium Canapés (dessert) \$3.50ea***

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Mini cupcake – lemon, orange, chocolate or berry  
Macaroons  
Crème brulee in ceramic spoon  
Profiterole with cointreau crème  
Mango pannacotta with strawberry coulis  
Warm Portuguese custard tart  
Strawberry mousse in mini coupe  
Mini citrus sorbet on fork





## MENU SELECTIONS

### ***2/3 Course Selection***

#### ***3 course - \$65 pp***

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Alternate serve (min. 70 guests)

Please choose 2 Entrées, 2 Mains & 2 Desserts from each course

or

Single choice (min. 60 guests)

Please choose 1 Entrée, 1 Main & 1 Dessert from each course

#### ***2 course - \$52.50 pp***

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Alternate serve (min. 60 guests)

Please choose either 2 Entrées & 2 Mains or 2 Mains & 2 Desserts from each course

or

Single choice (min. 50 guests)

Please choose either 1 Entrée & 1 Main or 1 Main & 1 Dessert from each course

***All selections include tea, coffee  
and hand-made chocolate truffles***

### ***Entrée Choices***

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Trio of seared *Hervey Bay* scallops on black carrot emulsion, baked baby beetroots, slow roasted cherry heirloom tomatoes and mizuna

Zaatar and sumac spiced seared Junee lamb loin with grilled baby corn and mint salad, slow roasted truss tomato and raisin raita

Riesling poached ocean trout with celeriac remoulade on roasted cauliflower puree, grilled lemon and parsley oil

Wild mushroom risotto with shaved Grana Padano parmesan and fresh oregano, toasted pine nuts and 3 pepper infused olive oil

Dill and lemon zest marinated poached tiger prawns on a citrus segment salad and topped with *Marie Rose* sauce

Smoked *Petuna* salmon and dill floret, crème fraiche quenelle, caper berry, lemon oil infusion, salmon roe and micro herbs

Five spice and fennel marinated seared quail breasts with orange, witlof and chervil salad

Four cheese ravioli with Sicilian tomato concassé baby rocket, stuffed bell pepper and fresh KGC garden herbs





## ***Main Course Choices***

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### **Pan seared *Riverina* beef 180g eye fillet cooked 'medium rare'**

with Desiree and chive mash, baked baby vegetables and aged Shiraz jus

*or*

with rosemary and pepper barrel potato, Spinach filled portabella mushroom and Amontillado sherry cream sauce

*or*

wrapped in prosciutto, with sour cream mash, buttered greens and Chianti deglaze

### **Baked rosemary, pepper and Dijon smeared 3 pin frenched Junee lamb rack**

Cannelloni bean and thyme puree, glazed vegetable panache, light tomato infused pan juice reduction

### **Seared Tuscan style herb, wine and spice soused Junee lamb loin**

With Italian vegetable ratatouille, grilled polenta lardon, Nebbiolo jus

### **Pan seared prosciutto wrapped *free-range* chicken breast scaloppini**

Sandwiched with caramelized onion and flame roasted pepper tapenade Sweet potato croquette, salsa vegetables and light marjoram cream sauce

### **Crispy skinned Magret duck breast on corn and potato galette**

Garlic spinach, slow roasted roma tomato and mulled cherry jus

### **Seared lime and lemon zest marinated *WA Kahawai* salmon fillet**

on Paris mash, buttered greens and Chenin Blanc butter sauce

### **Steamed barramundi fillet with young ginger, leek and coriander**

Flash seared with hot sesame oil and soy served on fragrant *Peony* rice, Asian greens and vegetables

### **Pan seared pork tenderloin roulade filled with spinach, pine nut and herb farce**

Creamed potato and leek puree, glazed baby beets and Dutch carrots, light Madeira and sage cream sauce





## ***Dessert Choices***

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Orange infused crème brûlée with mascarpone quenelle and chocolate shard  
Vanilla and strawberry Millefeuille with white chocolate cremeux and macerated berries  
Callebaut white chocolate hazelnut marquise with macaron and raspberry coulis  
Salad of premium seasonal fruit with citrus sorbet in brandy snap bouquet  
Mulled pear and mascarpone timbale with chocolate meringue buttons  
Fresh strawberry Pavlova with passion fruit coulis and mint  
Orange and almond flourless cake with crème fraiche and Cointreau ganache  
Baked lemon flan with crème fraiche and chocolate dipped strawberry  
Alphonso mango pannacotta with salted caramel brittle and Malibu sauce



## ***Vegetarian Menu***

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***Please inform us in advance if you have any guests who are Vegetarian. Please choose 1 Entrée and 1 Main Course***

### ***Entrées***

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Smoked roma tomato, baby spinach and goats cheese tart  
Romesco tapenade and baby rocket salad

Mediterranean vegetable quesadilla with avocado and mango salsa

Roast pumpkin and thyme risotto with toasted pine nuts  
Fresh basil and shaved parmesan

Tart tatin of glazed baby vegetables with beetroot marmalade and micro herbs

### ***Main Course***

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Four cheese ravioli with herbed vegetables, rocket and Sicilian tomato concasse

Moroccan vegetable tagine with tian of couscous  
Sumac spiced yoghurt and baked olives

Pumpkin and feta filo pie with tomato- olive sauce  
Buttered greens and vegetables

Kumara and Desiree potato rösti, grilled eggplant roulade  
Glazed balsamic vegetable panache





## MENU SELECTIONS

### ***Buffet Menu Selection***

#### ***Option 1 \$45 per person***

2 cold + 2 hot + 2 hot accompaniments + 2 desserts

#### ***Option 2 \$55 per person***

3 cold + 3 hot + 2 hot accompaniments + 3 desserts

Min. 60 Guests are required to have a buffet dinner event

***Both options include a Bread Basket & a Tea & Coffee station***

### ***Gourmet Cold Buffet Choices***

Glazed pumpkin, baby spinach and toasted pepitas with light balsamic dressing

Vietnamese rice noodle salad with julienne vegetables, sprouts, fried scallions and cashew nuts tossed with a fresh mint - basil, fish sauce and lime dressing

Caesar salad with ciabatta croutons, crispy bacon & Grana Padano parmesan

Steamed chat potato and chive salad with honey and grain mustard mayo dressing sprinkled with toasted walnuts

Platter of slow roasted Roma tomato with fresh basil, pesto and lemon infused EVO oil

Cherry tomato, baby bocconcini, kitchen garden basil and pesto

Garden tossed salad with iceberg, avocado, cucumber, tomato and Spanish onion

Dressed mixed leaf and snow peas sprout salad

Chickpea, vegetable and cous cous salad with preserved lemon and Middle Eastern spices





### ***Gourmet Hot Buffet Choices***

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Poached whole Kahawai salmon fillet in Riesling and lemon dill stock

Panko crumbed whiting fillets and salt & pepper calamari with steakhouse chips and chunky caper aioli

Sesame oil flash seared, steamed barramundi fillet pieces on a bed of Asian vegetables topped with lemon, fresh herbs and light tamari dressing

Roast, sliced prime Northern NSW Angus beef rump cooked 'medium rare' glazed with a Shiraz jus and served with horse radish sauce and an array of mustards

Slow braised cubed beef, bacon and mushrooms in a richly flavoured red wine, rosemary and smoked garlic infused daube

Baked, sliced rosemary and pepper crusted Junee lamb leg with light tomato glaze served with mint jelly and a selection of mustards

Portuguese style grilled chicken with garlic, lemon pepper, chilli and smoked sea salt with tomato, red onion and coriander salsa

Thai chicken and vegetable stir fry with honey, young ginger, basil and soy based sauce

Pan seared Tuscan style herb and spice dusted chicken breast drizzled with lemon thyme infused pan juices

### ***Hot Vegetable Accompaniments Choices***

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Baked seasonal root vegetable panache, drizzled with a light balsamic glaze

Steamed green vegetables with Murray River sea salt

Baked Jacket potatoes with rosemary and kibbled pepper butter accompanied with our cream and chives

Roast chat potatoes seasoned with herb sea salt and pepper

Potato gratin with bacon and chives

Vegetable primavera with soffritto of olive oil, garlic and parmesan

Fragrant jasmine rice scented with kaffir lime and bayleaf

### ***Gourmet Dessert Buffet Choices***

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Pear and almond frangipane tart, served warm

Seasonal fruit salad with passion fruit-mango dressing and whipped cream

Slow baked tangy lemon tart, Chantilly Cream

Rocky road cheesecake with marshmallows and chocolate

Chocolate mousse gateau with fresh berries

Orange and almond flourless cake served warm with Chantilly cream

Chef's selection of (3) three cake slices on glass cascade

Seasonal fruit flan with lemon cream

Platter of friands (chefs selection)

Cheese platter, nuts and crisps (add \$3 per person)





## MENU SELECTIONS

### ***Chef Cooked BBQ Menu***

#### ***Aussie BBQ***

\$37.50 per person (Min. 50 guests)

June lamb cutlets with garlic, Dijon mustard and thyme  
Moroccan style chicken breast pieces marinated in chermoula and lemon  
Premium beef sausages with onions  
Crusty bread rolls, condiments and relishes  
Choice of (2) two salads from the salad menu

#### ***Deluxe BBQ***

\$45.00 per person (Min. 50 guests)

Premium Angus grain fed beef scotch fillet medallions  
June lamb loin marinated with Tuscan seasoning  
Salmon fillet pieces with lemon zest and dill  
Gourmet herb and garlic beef sausages with onions  
Chicken breast pieces marinated in saffron yoghurt and roasted cumin  
Crusty bread rolls, condiments and relishes  
Choice of (3) three salads from the salad menu

#### ***Premium BBQ***

\$60.00 per person (Min. 60 guests)

Premium Riverina grain fed beef fillet medallions  
Black tiger prawns with chilli, garlic and lime  
Salmon fillet pieces with lemon- lime zest and dill  
June lamb cutlets marinated with Dijon, pepper and rosemary  
Gourmet herb and garlic beef sausages with onions  
Chicken breast pieces with satay sauce  
Baked potatoes with garlic and herb butter and chive sour cream  
Crusty bread rolls, condiments and relishes  
Choice of (4) four salads from the Salad Menu

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#### ***Salad Menu***

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Caesar salad with ciabatta croutons, shaved parmesan and crispy bacon  
Creamy chat potato and herb salad with mixed roast peppers  
Cherry tomato, baby bocconcini, basil and pesto  
Garden greens, witlof & marinated feta with fresh Killara kitchen garden herbs  
Roast sweet potato and thyme salad with maple balsamic  
Baby rocket with poached pear, parmesan and aged balsamico  
Baked baby beetroot, spinach and pine nuts with French dressing and herbs  
Asian style green bean and sprouts with cashew nuts and teriyaki dressing  
Garden salad of iceberg lettuce, dill and cucumber with cherry tomatoes  
Mixed leaf salad with light French dressing

#### ***Add a Dessert Buffet***

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Fresh seasonal fruit salad with Chantilly cream	\$5pp
Fruit and ice cream individual coupe	\$10pp
Cascade of French pastries and gateaux	\$15pp
Premium imported & local cheeseboard with nuts & crisp bread	

