



MENU SELECTIONS

Canapé Menu

Min. 60 guests are required to have a canapés only event with a minimum spend of \$45pp

Canapés (cold) \$3.25 ea

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



Premium Canapés (cold) \$4.00ea

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
Gaspacho in shot glass with olive oil pearls
Vietnamese rice paper rolls with sprouts and fresh garden herbs

Oysters – your choice

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) \$3.50 ea

- 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) \$4.50ea

- 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 'Junee' lamb loin with preserved lemon tzatziki
- Salt and pepper calamari with lemon aioli

Canapés (dessert) \$3.50ea

- 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) \$4.00ea

- 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 - \$68 pp

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 - \$55 pp

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

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

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 soured 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

- 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

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

Entrées

- 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

- 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 \$47 per person

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

Option 2 \$57 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

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

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

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

\$40.00 per person (Min. 50 guests)

Junee 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

\$50.00 per person (Min. 50 guests)

Premium Angus grain fed beef scotch fillet medallions
 Junee 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

\$68.00 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
 Junee 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

Salad Menu

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

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	





BEVERAGE OPTIONS

The Killara Golf Club is pleased to offer a number of beverage options to suit your individual requirements.

Plan a range of drinks and refreshments for your guests, knowing in advance the final costs. Each package has a set price per person over a range of different time periods.

Alternatively, beverages can be charged and invoiced on a consumption basis. We have an extensive range of quality, local wines, tap and bottled beers and spirits to select from. Please ask for a current copy of our Beverage Menu when making your function booking.

Standard Package

Craigmoor Sparkling, Mudgee, NSW

Chain of Fire Sauvignon Blanc Semillon, WA OR

Chain of Fire Chardonnay, Central Ranges, NSW

Chain of Fire Shiraz Cabernet, Central Ranges, NSW

Local and imported Beers on tap - Reschs, Carlton Draught and Great Northern

Assorted soft drinks and juices

4 hours - \$35 pp

5 hours - \$40 pp

Premium Package

Taltarni Vintage Brut, South East Australia

Your Choice of 2 White and 2 Red wines

White Pikorua Sauvignon Blanc, Marlborough New Zealand

Heggies Vineyards Riesling, Eden Valley SA

Ara Single Estate Pinot Gris, Marlborough, New Zealand

Langmeil 'High Road' Chardonnay, Eden Valley SA

Red Robert Oatley Signature Series Shiraz, McLaren Vale, SA

West Cape Howe Cabernet Merlot, Great Southern, WA

Richard Hamilton Cabernet Sauvignon, McLaren Vale, SA

Robert Oatley Signature Series Pinot Noir, Yarra Valley, VIC

Local & Imported Beers on tap – Peroni, Reschs, Carlton Draught and Great Northern

Assorted soft drinks and juices

4 hours - \$43 pp

5 hours - \$48 pp

The Killara Golf Club supports and practices the Responsible Service of Alcohol principles and policies.

