



## ***Warm Canapés***

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Pissaladiere of eggplant, artichoke with caramelised onion  
St Agur blue and red onion confit in short crust  
Crumbed mushroom with spinach duxelle, lime aioli  
Peking duck and vegetable spring roll with plum sauce  
Asian vegetable and sprouts spring roll with sweet chilli dipping sauce  
Goan chilli-garlic ground pork mini rissole with roasted cumin raita  
Gourmet chunky beef pies  
Tempura tiger prawn, soy and mirin mayo dipping sauce  
Mini vegetarian calzone with tomato chutney  
Coriander and sesame battered king prawn fritter, curried lime dip  
Moroccan spiced seared 'Junee' lamb loin with preserved lemon tzatziki

## ***Cold Canapés***

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Chenin Blanc poached pear and brie on toasted lavosh  
Smoked salmon caperonata in mini coupelle  
Avocado and dill mousse in savoury short crust with semi-dried cherry tomato  
Vietnamese poached prawns with chilli, young ginger and shallot dressing  
Poached lemon and dill scallop with eschallot mignonette  
Piquant sweet bell pepper stuffed with herbed fresh cottage cheese  
Glazed sweet potato medallion with mascarpone and chevre rosette  
Tandoori salmon with minted yoghurt on cucumber

Smoked salmon and dill roulade with crème fraiche  
Sticky pork belly with balsamic onion and Jamaican burnt pineapple  
Blue swimmer crab and celery salad in frevos  
Mediterranean vegetable frittata, bell pepper tapenade  
**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





### ***Premium Grill***

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Seared rosemary and pepper lamb cutlets with a selection of mustards  
Salmon and capsicum skewer with chilli, lime and sea salt  
Greek style chicken with oregano, garlic and lemon pepper  
Chimichurri beef mini steaks  
Tandoori boneless chicken tikka with mint chutney  
Chicken skewers with Satay sauce  
Chorizo and mixed peppers  
Prawn, corn and dill cakes with plum sauce  
Stuffed chat potatoes with beef chilli con carne

### ***Substantial Canapés***

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Spanish paella with grilled chorizo, seared chicken and mixed peppers  
Thai style shredded beef and vegetable salad with mild chilli and herbs  
Saffron penne, spiced artichoke hearts, capers, cherry tomato salsa  
Szechwan prawn and Asian vegetable stir-fry with steamed egg noodles  
Cantonese BBQ pork, steamed Asian greens and fragrant Kaffir lime rice  
Tuscan slow braised lamb and vegetable ragout on parmesan potato mash  
Lemon and thyme risotto with chicken and Mediterranean vegetables  
Mini crumbed whiting fillets and fries with chunky caper tartare and lemon

### ***Dessert Canapés***

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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  
Mini cupcake – lemon, orange, chocolate or berry  
Double chocolate brownie with mulled dark cherry  
Macarons  
Carrot cake  
Crème brulee in ceramic spoon  
Opera slice – Chocolate Ganache and Almond Sponge Layered Cake  
Profiterole with cointreau crème  
Lemon meringue pie  
Chocolate hazelnut gateau





## ***Entrees***

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\* Please select 2 to be served alternately

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 pepper and fresh KGC garden herbs





## ***Main Courses***

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\* Please select 2 to be served alternately

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





## ***Desserts***

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\* Please select 2 to be served alternately

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*

### ***Entrees***

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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

## CHILDREN'S MENU FOR AGES 4 TO 12 YEARS

*Please select 1 Main Course and 1 Dessert (includes unlimited soft drink)*

### ***Mains***

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Crumbed chicken tenderloins with fries and sauce

Mini scotch fillet with mash and buttered vegetables

Lean beef lasagne with salad

'Fish & Chips' with lemon and sauce

Mini beef pies with fries

### ***Dessert***

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Vanilla ice cream coupe with fresh strawberries

Ice cream coupe with chocolate, strawberry or caramel topping and sprinkles

Fresh fruit salad with ice cream





## BEVERAGE OPTIONS

### ***Standard Package***

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**This package is included in the Classic and Elegant packages for 5 hours**

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

### ***Premium Package***

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**This package is included in the Prestige package for 5.5 hours**

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

### ***Beverage Upgrades***

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Premium Drinks Package

Upgrade from Standard to Premium in the Classic and Elegance packages for \$12 per person

Premium Local Bottled Beer

\$9.00 pp

Crown Lager, James Boags Premium Lager and James Boags Premium Light

Imported Bottled Beer

\$11.00 pp

Heineken, Peroni and Corona

Basic Spirits

\$12.00 pp

Vodka, Gin, Barcardi, Bourbon, Rum & Scotch

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

