



## MENU SELECTIONS

### *Canapé Menu*

***Min. 60 guests are required to have a canapés only event with a minimum spend of \$50 per person***

#### ***Canapés (cold) \$3.50 ea***

---

Poached beurre Bosc pear and double brie on toasted lavosh

Glazed beetroot relish and Persian feta tartlets

Pulled pork with Dijon mustard and chive crostini

Smoked salmon and caper roulade on cucumber slice \*

Pea and haloumi frittata, tomato relish and baby mache \*

Antipasto brochettes with bocconcini and pesto sauce \*

School prawn, coriander chilli and lime spoons\*



#### ***Canapes – (warm) \$3.50 ea***

---

Mushroom and pea arancini with caper mayo

Turkish lamb kofta with roasted cumin raita \*

Pan seared pork dumpling with soy and ginger dipping sauce

Sweet corn and coriander pakora with spiced chutney \*

Salt and pepper calamari with citrus aioli

Gourmet chunky mini beef pies

Grilled Spanish chorizo with olives and red peppers \*

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

---

Tequila cured ocean trout, chive crème fraiche in mini brioche

Sydney rock oysters with eschallots and champagne vinaigrette\*

Crab, celery, dill and apple profiteroles

Seared game fish with dashi, cucumber and wakame salad \*

Foie grass crostini with caramelised onion and griottes

Vietnamese rice paper rolls with sprouts and Asian herbs \*

Kingfish ceviche with cucumber, lime, coriander and young coconut\*

\*gluten free





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

---

Sticky pork belly skewers with cucumber and Vietnamese glaze \*

Prawn fritter in filo pastry, lime and coriander dipping sauce

Tandoori lamb on mini naan with yoghurt dressing

Peking duck and vegetable spring roll with plum sauce

Crumbed Swiss brown mushrooms with spinach duxelle, lime aioli

Mini empanadas with vegetables and beans, Mexican salsa

### ***Substantial Canapés \$6.00 ea***

---

Thai chicken salad with papaya, cashews, chilli jam and sprouts \*

Panko crumbed whiting goujons with chips and tartare

Spanish paella with chorizo, chicken, capsicum sofrito \*

Chicken karaage in steamed bao bun, iceberg, wasabi mayo

Porcini mushroom risotto with spinach, parmesan and truffle oil \*

Teriyaki beef with buckwheat soba noodle and seaweed salad\*

Wagyu beef slider, pickles, cheddar, iceberg, aioli

Pulled pork slider, apple slaw and chipotle BBQ sauce

\*gluten free

### ***Sweet Temptations – Dessert Canapés \$5.00 per person***

---

Petit four tartlets - (Coconut rhubarb, green tea cheesecake, apple frangipane, peach & raspberry crumble, vanilla yuzu)

Gateau petite various flavours - (Chocolate brownie, opera slice, mango cheesecake, cassis Mont Blanc)

Handmade chocolate truffles and macaroons \*

Ice cream mini cones







## MENU SELECTIONS

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

#### ***2 course - \$65 per person***

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

#### ***3 course - \$75 per person***

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

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

### ***Entrée Choices***

Tasmanian smoked salmon on pea and haloumi fritter, caper berry, crème fraiche, salmon roe and micro herbs \*

Twice cooked pork belly with coconut & pumpkin crème, roasted cashews, green papaya, apple, chili and lime dressing \*

Spinach and ricotta ravioli with cherry tomato beurre blanc, shaved pecorino and micro salad

Lemon, chili and mint infused tiger prawns, citrus segments, avocado, watercress, saffron aioli \*

Grilled peach and jamon serrano salad with sheep milk feta, rocket and balsamic vinaigrette (seasonal) \*

Seared Canadian sea scallops on cauliflower crème, hazelnut vinaigrette, salmon pearls and pea shoots \*

Herb crusted seared Junee lamb loin with roast carrot puree, baby beetroots, cherry tomatoes and micro salad \*

Ocean trout confit, wakame and fennel salad, miso dressing, nori julienne and shiso

Goat's cheese fritter, beetroot and baby beans salad, walnut, parsley and lemon salsa

Thyme and rosemary scented duck confit, beetroot, hickory leaves, celery hearts, blood orange vincotto \*

\*gluten free





## ***Main Course Choices***

---

Chargrilled free range chicken breast with roasted Dutch carrots, Tuscan cabbage, preserved lemon & caper berry salsa\*

Seared grain fed Riverina beef 180g eye fillet steak with desiree mash, mushroom fricassee, heirloom carrots, red wine jus\*

Slow roasted lamb rump glazed with black sugar and garlic, mint salsa verde, spinach puree, baby beets, olive crumble, jus\*

Pan roasted ocean trout fillet with salad of avocado, kipfler potatoes and capers, watercress, celery hearts and champagne vinaigrette \*

Prosciutto wrapped corn fed chicken breast with white polenta, baby broccolini, cherry tomato, light thyme jus \*

Sicilian spice infused duck breast with chestnut puree, roast fennel, date and walnut chutney, port and cherry glaze\*

Crispy skin Atlantic salmon fillet with buttered leeks, Paris mash, heirloom tomatoes, saffron and caper beurre blanc \*

Steamed barramundi fillet with young ginger, leek and coriander, seared with sesame oil and soy dressing, Jasmine rice and Asian greens\*

Seared pork loin wrapped in serrano ham with celeriac puree, grilled Mediterranean vegetables, Brussel sprouts and calvados demi glaze\*

Crisp skin barramundi fillet with sweet kumara mash and choy sum, Kaffir lime and coconut sauce, fragrant herb salad\*

Marsala braised wagyu beef cheeks with celeriac puree, apple sauce, pencil leeks and steamed greens\*

\*gluten free





## ***Dessert Choices***

---

Chocolate indulgence - dark chocolate mousse with Cointreau ganache center, fresh berries and double cream

Orange infused brulee tart, mascarpone quenelle, fresh berries and chocolate shard

Coconut panna cotta, lychees, caramelised pineapple, mint, palm sugar caramel\*

Cherry clafoutis, baked vanilla custard, pate de fruit and mascarpone gelato

Chocolate and raspberry roulade with cream and champagne poached strawberries

Strawberry and mango pavlova, passionfruit sauce, pistachio crumble (seasonal)\*

Self-saucing chocolate fondant, coconut jelly, raspberry coulis, vanilla bean ice cream

Salad of premium seasonal fruit with citrus sorbet in brandy snap bouquet

Pistachio and chocolate slice with almond dacquoise and salted caramel curd\*

Wild tarragon parfait on ginger crumble, green apple carpaccio and ruby grapefruit

Lemon meringue flan with mango and strawberry salad and passionfruit sauce

Orange and strawberry savarin, Grand Marnier glaze, Chantilly cream

\*gluten free







### ***Children's Menu (4 to 12 years inclusive) \$30 per person***

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

#### ***Main Course***

Crumbed chicken tenderloins with fries and sauce

Mini scotch fillet with mash and buttered vegetables

Grilled fish with roast potatoes and salad

'Fish & Chips' with lemon and sauce

Mini beef pies with fries

#### ***Desserts***

Ice cream with fresh strawberries and chocolate topping

Fresh fruit salad with vanilla ice cream





## MENU SELECTIONS

### ***Gourmet Buffet Menu Selection – choose from the following options:***

#### ***Option 1 \$47 per person***

Please choose 2 cold + 2 hot + 2 hot accompaniments + 2 desserts

#### ***Option 2 \$57 per person***

Please choose 3 cold + 3 hot + 2 hot accompaniments + 3 desserts

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

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



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

Glazed pumpkin with spinach, feta, pepitas and orange balsamic \*

Cherry tomato and baby bocconcini, fresh basil and vincotto \*

Thai green papaya with sugar snaps, Asian herbs, cashews and lime dressing \*

Roast beetroots with grilled haloumi, kale, peas, orange and pomegranate dressing \*

Caesar salad with ciabatta croutons, crispy bacon and shaved parmesan \*

Mixed leaf salad with avocado, cucumber, tomato and French vinaigrette \*

Lebanese chickpea salad with cucumber, red peppers, parsley, mint and lemon \*

Baby rocket with pear, witlof, parmesan and aged balsamic \*

\*gluten free







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

---

Poached whole Atlantic salmon fillet in apple cider and dill stock with lemon beurre blanc \*

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

Grilled chicken breast fillet with roast peppers and Hungarian style creamy paprika sauce \*

Steamed barramundi fillet pieces on a bed of Asian vegetables, herbs and tamari dressing \*

Roast Angus beef rump cooked 'medium rare' with Shiraz jus and horseradish sauce \*

Whole ocean trout fillet baked with artichokes, cherry tomato, capers and parsley \*

Thai chicken and vegetable stir fry with basil, chilli jam and coriander \*

Baked rosemary and pepper crusted Junee lamb leg with light tomato glaze \*

Porchetta – roast pork roll with chilli, fennel and garlic \*

Portuguese spiced grilled chicken with tomato, red onion and coriander salsa \*

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

---

Maple glazed seasonal root vegetable medley with fresh garden herbs \*

Potato gratin with bacon, thyme and cheddar

Steamed green beans and baby peas with garlic and olive oil \*

Baked jacket potatoes with sour cream and chives \*

Buttered broccoli florets with lemon and toasted almonds \*

Rosemary and sea salt roasted chat potatoes \*

Fragrant jasmine rice scented with kaffir lime \*

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

---

Pear and almond frangipane tart, served warm \*

Seasonal fruit platter with passionfruit and mango dressing \*

Slow baked tangy lemon tart, Chantilly cream

Strawberry and seasonal fruit pavlova with passionfruit coulis and cream

Chocolate mousse gateau with fresh berries \*

New York cheesecake with blueberry coulis

Orange and almond flourless cake served warm with Chantilly cream \*

Chef's selection of cocktail tarts and slices

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

\*gluten free







## MENU SELECTIONS

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

#### ***Aussie BBQ - \$40.00 per person (Min. 50 guests)***

Grain fed scotch fillet medallions \*  
Lemon and oregano marinated chicken breast pieces \*  
Gourmet beef sausages with grilled 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)***

Grain fed scotch fillet medallions with red wine jus \*  
Tandoori chicken breast pieces with roast cumin raita \*  
Atlantic salmon fillet pieces with lemon, capers and dill \*  
Gourmet beef sausages with herb and garlic  
Grilled onions, condiments and relishes  
Crusty bread rolls with butter  
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 in foil with artichokes, tomato, capers and dill \*  
Lamb cutlets marinated with Dijon, pepper and rosemary \*  
Gourmet herb and garlic beef sausages with grilled onions  
Portuguese chicken breast pieces with chilli, lemon and coriander \*  
Jacket potato with 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  
Potato salad with cornichons, capers, carrots, mustard mayonnaise and chives \*  
Cherry tomato, baby bocconcini, fresh basil and vincotto \*  
Traditional coleslaw with apple and mustard dressing\*  
Glazed pumpkin and beetroot with spinach, feta, pepitas and orange balsamic \*  
Baby rocket with pear, witlof, parmesan and aged balsamic \*  
Mixed leaf salad with avocado, cucumber, tomato and French vinaigrette \*

### ***Menu Enhancements***

#### ***Antipasto platter \$7.50 per person***

Grilled and marinated vegetables, marinated olives, grilled haloumi, cured meats, grilled chorizo, feta, dips and pita bread fingers

#### ***1kg bucket of tiger prawns \$35 \****

#### ***Fresh Sydney rock oysters \$25 per dozen \****

#### ***Cheese plate \$9 per person***

Selection of premium Australian and European cheese with dried and fresh fruit, nuts and crisp lavosh bread\*

#### ***Dessert Buffet***

Platter of fresh sliced fruit and berries \$6.50 per person \*  
Assorted French petite gateaux and pastries \$7.00 per person





## BREAKFAST SELECTIONS

### ***Continental breakfast \$28 per person (minimum 20 guests)***

---

Freshly sliced seasonal fruit platter  
Platters of assorted Danishes, muffins and banana bread  
Baker's basket of artisan breads with preserves and spreads  
Bircher muesli with fresh fruit and natural yoghurt  
Selection of fresh chilled juices  
Freshly brewed tea and coffee

### ***Hot buffet \$40 per person (minimum 40 guests)***

---

Freshly sliced seasonal fruit platter  
Scrambled eggs or fried eggs  
Premium eye bacon rashers  
Baked beans with tomato and ham  
Grilled balsamic mushrooms  
Breakfast roma tomato  
Selection artisan bread  
Selection of preserves and spreads  
Selection fresh chilled fruit juices  
Freshly brewed tea and coffee

### ***Plated breakfast \$40 per person (minimum 40 guests)***

---

#### **Platters per table**

Freshly sliced seasonal fruit platter  
Platters of assorted Danishes  
Selection fresh chilled fruit juices  
Freshly brewed tea and coffee

#### **Served to the table**

(Your selection of one item below)

Fried eggs served with bacon rashers, veal chipolata, balsamic roasted mushrooms and herb roasted roma tomatoes with sourdough toast

Scrambled free range eggs with smoked salmon, avocado and roast tomato on sourdough toast

Breakfast spinach tortilla wrap filled with scrambled eggs, smoked bacon, avocado, tasty cheese and tomato chutney

\* gluten free







### ***Brunch \$48per person (minimum 40 guests)***

---

Platters of assorted Danishes, muffins and banana bread  
Veal chipolatas with condiments  
Free range scrambled eggs on toasted sourdough with double smoked ham and hollandaise  
Charcuterie platter – assorted cold cuts with peppers stuffed with cheese, olives  
Smoked Atlantic salmon with capers, Spanish onion and honey mustard dressing  
Mushroom, leek and feta quiche  
Roast baby beetroot and goats cheese salad with kale and citrus segment  
Tossed garden salad with cherry tomatoes and avocado, balsamic dressing  
Selection of freshly baked artisan breads  
Tea slices and petite gateaux  
Freshly sliced seasonal fruit platter  
Selection fresh chilled fruit juices  
Freshly brewed tea and coffee

### ***Kids Buffet selection \$25 per person (minimum 40 guests)***

Ham, cheese and tomato finger sandwiches  
Cheese and vegemite scrolls  
Chicken nuggets with chips  
Popcorn  
Mini cupcakes  
Fruit skewers  
Popper juices

### ***High tea smorgasbord \$48 per person (minimum 50 guests)***

---

#### **Selection of ribbon sandwiches -**

Egg salad with iceberg lettuce  
Poached chicken and basil pesto  
Smoked ham with provolone & Dijon mustard  
Smoked salmon with avocado, dill and caper mayo

#### **Savoury delights**

Goat's cheese, beetroot relish and tomato pearls tartlets  
Mushroom, leek and feta cocktail quiches  
House baked scones with strawberry conserve & Chantilly cream  
Freshly baked Danish pastries  
Assortment of mini French pastries and petite gateaux  
Fresh fruit platter

#### **Add-ons available**

##### **A selection of teas**

Glass of non- alcoholic fruit punch - \$3.50 per person  
Glass of NV Craigmoor Sparkling- Mudgee NSW - \$5 per person  
Glass of NV Veuve Clicquot - \$15 per person

\* gluten free





## LIFE CELEBRATIONS

### ***Option 1 - \$25 per person***

---

Platters of assorted finger sandwiches 2 pieces per person  
(assorted fillings include chicken, roast turkey, egg, double smoked ham)  
Petite quiches with vegetarian fillings  
Gourmet cocktail pies  
Decorated platter of mini tea slices  
Freshly brewed tea, coffee and juices

### ***Option 2 - \$35 per person (minimum 40 guests)***

---

Platters of gourmet sandwiches and wraps 2 pieces per person (assorted fillings includes chicken, roast turkey, egg, vegetarian and double smoked ham)  
Cocktail ham and cheese croissants  
Selection of petite pies and savoury rolls  
Cocktail vegetarian quiches  
Decorated platter of tea slices  
Assorted petite tartlets  
Freshly brewed tea, coffee and juices

### ***Option 3 - \$45 per person (minimum 60 guests)***

---

Platters of gourmet sandwiches and tortilla wraps 2 pieces per person (assorted fillings including smoked salmon, chicken salad, double smoked ham, egg salad with iceberg)  
Assortment of sushi rolls  
Smoked ham and cheese mini croissants  
Assorted cocktail quiches with vegetarian filling  
Gourmet cocktail pies  
Platters of sliced fruit and berries  
Platters of tea slices and mini gateaux  
Petite tartlets  
Freshly brewed tea and coffee  
\* gluten free







## 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 -***

***4 hours - \$36 per person, 5 hours - \$42 per person***

---

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 -***

***4 Hours - \$43 per person, 5 Hours - \$49 per person***

---

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 and imported beers on tap – Peroni, Reschs, Carlton Draught and Great Northern

Assorted soft drinks and juices

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

