***Function Menu***

***Choose two from each course:***

*$35 for 2 course $44 for 3 course*

(V) vegan (GF) Gluten Free

***Entrees***

Maple Roasted Pumkin Tart w Spanish Onion & Fetta

Leek and Asparagus Tart

Sticky Teriyaki Tofu (v) (GF)

Cauliflower Nuggets (v) (GF)

Roasted Capsicum and Eggplant w Mozzarella on Puff

San Choy Bow with Pineapple Salsa (GF)

Thai Fish Cakes with Sweet Chilli Dipping Sauce

Prawn Cocktail Salad

*All served with Salad Greens*

Soup of the Day with Focaccia bread

***Mains***

Baked Honey Mustard Chicken Thighs (GF)

Bilpin Cider Battered Fish and Chips

Teriyaki Salmon w Sesame Seeds on a bed of Rice (GF)

Crumbed Veal Parmigiana

Lamb and Rosemary Pie with Rough Puff

Chicken and Leek Pie with Rough Puff

Roast Beef Eye Fillet with Mushroom and Gravy (GF)

Creamy Baked Chicken with Oven Roasted capsicum (GF)

Slow Cooked Eggplant with roasted Tomato Parmigiana

Roast Vegetable Lasagna with side salad

Lamb Shank w Red Wine Sauce (GF)

Peking Shredded Beef Scotch Fillet w Rice

Moroccan style Baked Chicken and Chickpeas (GF)

Honey Glazed Salmon with Capsicum Salsa (GF)

Beef and Guinness Stew w Creamy Mash

*All served with Roasted Vegetable Salad and Crispy Potatoes*

**Dessert**

Lemon Curd Meringue Roulade with Almonds & Berry Coulis

Triple Chocolate Mousse Cake w Fresh Fruit

Deep Fried Bananas with Butterscotch Sauce and Ice Cream

Frangipane Berry Tart w Chantilly Cream

Individual Pavlova with Marinated Strawberries & passionfruit (GF)

Profiteroles with Crème Patissiere and Chocolate Ganache

Chocolate Bavarian Cream Pie with Berry Compote

Fresh Fruit on a Mascarpone filled Tart

Tiramisu w Berry Compote (GF)

Baked Citrus Tart w Vanilla Cream & Caramel Fudge Sauce

Seasonal fruit crumble w House made Ice-Cream

**Please refer to terms and conditions attached for booking details. Or email club** **khbarc@gmail.com**

**or call Sarah on 0410481360**