



Function Pack 2018

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Banquet Menus

2 Courses for \$39 - 3 Courses for \$49

Entrée

Basil & olive oil marinated chicken tenderloins, Cos leaves, Caesar dressing, shaved Parmesan
Chargrilled prawns, quinoa & roquette salad, Chilli Lime dressing
Herb encrusted King George whiting, mixed leaves, lemon caper dressing
Chilli Salt & Pepper calamari, mesclun herb salad, sweet chilli & lime dressing
Roasted pumpkin, parsnip & ginger soup (v)
Wild Mushroom arancini, rich Napoli sauce, shaved Reggiano Parmesan cheese (v)
Italian Wedding Soup, chicken broth with greens, beef & pork meatballs, Rissoni pasta (add \$3)

Main Course

Roasted Sirloin of beef, garlic & rosemary chat potatoes, red wine jus
Basil & garlic marinated chicken, roasted cherry tomato butter sauce, broccolini & asparagus
Dijon crusted rack of lamb, chargrilled vegetables, pearl cous cous, rosemary jus (add \$3)
Roasted loin of pork, seasonal vegetables, roasted chat potatoes, apple cider sauce
Prosciutto wrapped chicken breast, creamy mashed potato, seasonal vegetables, and
Pink Peppercorn Jus
Seared Atlantic salmon, Asian greens, cucumber salsa, chat potatoes
Slow braised beef in red wine, thyme & garlic, celeriac mash, caramelised Shallots
Ricotta, julienne carrot & spinach filled filo parcel, basil cream sauce (v)

Dessert

Lemon Meringue tart, Cointreau & raspberry coulis
Baileys Chocolate mousse in a Dark chocolate cup
Traditional apple crumble, vanilla bean ice cream
Berry Romanoff (marinated in Grand Marnier), coconut & Black Sesame seed wafer
Chocolate steamed pudding, warm Chocolate sauce, vanilla ice cream
Steamed Sticky Date pudding, Butterscotch sauce





Cocktail Party

Choose 5 Items	\$19.50pp
Choose 7 Items	\$24.50pp
Choose 9 Items	\$29.00pp
Individual items	\$4.25 per piece

Greek Meat Balls with Tomato Chutney
Vietnamese Rice Paper Rolls (gf) (v)
Salt & Pepper Calamari with Tartare Sauce
Mini Hot Dogs with American mustard and tomato sauce
BBQ pulled pork sliders with asian slaw
Glazed Chicken drumettes with plum sauce
Basil, Bocconcini & Prosciutto mini skewers
Caramelised onion and cheese tartlets (v)
Mini Beef Brioche burgers with cheese and tomato relish
Wagyu Beef Gourmet Pie
Pork & Sesame seed skewers with sweet chilli dipping sauce (gf)
Chicken & Leek Gourmet Pie
Crab & Prawn cakes with Dill & Caper aioli (gf)
Vegetable Frittata (v)
Spinach & Ricotta Filo Triangles (v)
Mushroom Arancini ball with Onion Chilli jam (v)
California Rolls (gf,v)
(gf) Gluten Free (v) Suitable For Vegetarians





Share

Platters

All platters are designed to provide a light snack for approximately 15 guests.

Each platter contains 30 pieces

Gourmet Sandwich - Chef's selection of fresh seasonal point sandwiches	\$85
Party Platter – a selection of party pies & sausage rolls	\$90
Oriental Basket – a selection of mini spring rolls, dim sims and samosa	\$90
Vegetarian - Quiche Florentine, Spinach & Ricotta Triangle, & Tomato & Feta tart (v)	\$105
Calamari Platter – panko crumbed Calamari, tartare, lemon wedge	\$105
Pizza Platter – Hawaiian, Supreme and Margarita mini pizzas	\$110
Sushi Platter – assorted Sushi & California Rolls, pickled ginger, wasabi & soy	\$120

Add Roving Dishes \$7 per selection per person

Thai Green Curry with basmati rice
Popcorn chicken with traditional coleslaw
Beef Bourguignon with creamy mashed potato
Golden Calamari with lemon herb dressing, Asian slaw
Special fried rice with crispy Pork Belly, snow peas and ginger
Fresh Gummy Shark fish & chips with lime aioli
Chargrilled vegetables and pearl cous cous (v)
Basil & Pine Nut pesto Rissoni (v)

Desserts

Mini frosted sweet cup cakes	\$65
Scones with jam & cream – house made scones with jam & whipped cream	\$65
Petit Fours – an ever changing selection of mini sweet tastes	\$85
Fruit Platter – a selection of seasonal fresh fruits	\$90
Cheese Plate – a selection of 3 cheeses, dried fruits, walnuts & crackers	\$130
Assorted “Drops from Heaven” tarts – blood orange, lemon, passionfruit	\$150

Buffet Station

Enquire about our selection of curries, roasts and slow braises
Perfect for relaxed family & community events





BBQ Packages

Par BBQ Package - \$27.00 per person

Minimum of 20 guests

Gourmet sausages
Lemon and herb chicken skewer
Beef rissole
Fresh garden salad
Sliced bread
Selection of condiments

Birdie BBQ Package - \$33.00 per person

Minimum of 20 guests

200gm Porterhouse steak
Lemon and herb chicken skewer
Gourmet sausage
Roasted Jacket potatoes
Choice of two salads

- *Fresh garden salad*
- *Asian rice salad*
- *Traditional coleslaw*

Garlic bread
Selection of condiments





Beverages

House Wines

	Glass	Bottle
Tatachilla Sparkling – Nuriootpa SA	\$ 5.50	\$ 27.00
Morgans Bay Sauvignon Blanc – South East Australia	\$ 5.50	\$ 27.00
Tatachilla Chardonnay – Tanunda SA	\$ 5.50	\$ 27.00
Morgans Bay Merlot – South East Australia	\$ 5.50	\$ 27.00

Sparkling Wine

Yellow Sparkling – Nuriootpa SA		\$ 23.50
Veuvre D'Argent - France		\$ 29.50
Coriole Prosecco – McLaren Vale SA		\$ 34.50

Piccolos – 200ml

Jacobs Creek Sparkling – Barossa Valley SA		\$ 6.50
Yellow Sparkling – Nuriootpa SA		\$ 7.50

White Wine

Watershed "Shades" Sauvignon Blanc – Margaret River WA	\$ 5.50	\$ 27.00
Squealing Pig Sauvignon Blanc – Marlborough NZ	\$ 8.00	\$ 39.00
Under & Over Pinot Gris – King Valley VIC	\$ 6.00	\$ 28.00
Pikes Luccio Pinot Grigio – Clare Valley SA	\$ 7.00	\$ 35.00
Fiore Moscato – St Leonards NSW	\$ 7.00	\$ 33.00
Watershed "Shades" unoaked Chardonnay – Margaret River WA	\$ 6.00	\$ 32.50
Oakridge Chardonnay – Yarra Valley VIC	\$ 8.50	\$ 38.50

Red Wine

Innocent Bystander Pink Moscato – Murray River VIC	\$ 6.50	\$ 30.50
Watershed "Shades" Rose – Margaret River WA	\$ 6.00	\$ 32.50
Innocent Bystander Pinot Noir – Yarra Valley VIC	\$ 9.50	\$ 41.50
Under & Over Shiraz – Heathcote VIC	\$ 6.00	\$ 28.00
Watershed "Senses" Shiraz – Margaret River WA	\$ 7.50	\$ 32.50
St Hallett Shiraz – Barossa Valley SA	\$ 7.50	\$ 39.50
Petaluma Cabernet Sauvignon – Coonawarra SA	\$ 9.00	\$ 41.50



Beverages

Beers

Tap Beers

from \$4.90

Carlton Draught, Carlton Pale Ale, Crown Lager, Pure Blonde,
Furphys Pale Ale, Victoria Bitter Gold, Cascade Light

Bottled Beers

from \$5.70

Carlton Draught, Carlton Dry, Victoria Bitter, Melbourne Bitter,
Furphys Pale Ale, Carlton Black, Crown Lager, Corona, Victoria Bitter Gold,
Cascade Light, Boags Light, O'Brien Premium & Light Lager

Spirits

Standard spirits

from \$ 7.00

Smirnoff Red, Gordons Gin, Jim Beam, Jack Daniels, Southern Comfort,
Johnny Walker Red, Bacardi, Bundaberg

Premium spirits

from \$ 10.00

Grey Goose vodka, Hendricks gin, Jameson whiskey, Chivas Regal

Ready to Drink

\$ 8.50

Cougar Bourbon and cola
Johnny Walker Red and cola
Bundaberg Rum and cola
Jack Daniels and cola
Jim Beam and cola
Canadian Club and dry



Weddings

Garden Wedding Ceremony \$650

Inclusions:

- Exclusive Use of Golf Course Gardens & Gazebo
- 30 x Chairs with white chair covers with your choice of sash colour
- Clothed Registry table & two chairs

Wedding Reception Package Upgrade Add \$12.50 per person

Inclusions

- Private Room for Bridal Party
- Golf Carts for On Course Photography
- White Chair Covers with Sash Colour of Your Choice
- A Selection of Table Centrepieces
- Clothed Skirted Bridal and Cake Tables
- Complimentary Cutting of Cake
- Tea and Coffee Station
- Table Menus & Welcome Sign
- Onsite Car Parking

