



ALTERNATE SERVE

All Alternate serve packages include Linen, Bread Roll and Tea/Coffee

Two Course Set Menu \$52.50 per person Three Course Set Menu \$62.50 per person

Menu Selections

Select two dishes from each course to be served to all guest alternately

Entrée Selections

- Pan Seared Japanese Scallops, Charred Pineapple, Cauliflower Espuma, Lemon Cream & Fine Herbs. (G/F)
- Herb Crusted Lamb Loin, Pumpkin Paste, Minted Labneh & Pomegranate Salsa (G/F)
- Poached Tiger Prawns, Cocktail Dip, Young Green Leaves, Shaved Fennel, Cucumber Salad & Green Oil (G/F)
- Twice Cooked Pork Belly, Glazed Heirloom Carrots, Granny Smith Apple Sauce (G/F)
- Apple Wood Smoked Atlantic Salmon, Watermelon, Dill & Lemon Sauce (G/F)
- Soft -Shell Crab Tempura, Miso Dressing & Asian slaw
- Potato Gnocchi, Stir Fried Wild Mushroom, Garlic & Cream (G/F, V)
- Quinoa, Avocado, Sweet Potato Timbale & Compressed Apple Vinaigrette (VEGAN)





Main Selections

- Five Spiced Duck Breast, Stir fried Asian Greens, Kumara Mash & Chili Oyster Sauce (G/F)
- Pan Fried Atlantic Salmon, Caponata, Fried Capers, Pomme Puree, Saffron Cream Reduction(G/F)
- Char Grilled Riverine Striploin (250grm), Boulangère Potato , Sauteed Wild Mushrooms, Buttered Broccolini & Port Wine Jus (G/F)
- Wilted Spinach, Smoked Ham & Cheese Stuffed Supreme of Chicken, Sweet Potato Mash, Ratatouille, Green Peppercorn Sauce (G/F)
- Pan Seared Rack of Lamb (3point), Truffle Cauliflower Puree, Sauteed Baby Root Vegetables, Lyonnaise of Desiree Potato & Lamb Jus (G/F)
- Baked Ginger, Lemon Grass Marinated Salt Water Barramundi, Stir Fried Asian Veg & Kecap Manis (G/F)
- Assorted Mushrooms Risotto, Black Truffle Oil, Sweet Peas, Shaved Grana Padano & Baby Herbs (G/F, V)
- Harissa Carrots, Fennel & Black Lentil Ragu (VEGAN)

Desserts

- Classic Crème Brule & Assorted Berries (G/F)
- Warm Sticky Date Pudding, Toffee Sauce, Vanilla Ice Cream & Almond Biscotti
- Blueberry Cheesecake, Mix berry coulee, Honeycomb Ice-Cream.
- Callebaut Chocolate Fondant, Raspberry Coulee & Chocolate Wafer.

Cake as Dessert

(pricing applicable to all menus) Bring your own cake -Chef's to Cut and Serve on individual plates \$2 per person Cake cut by our Chef's and served on individual plates with coulis, cream and strawberries \$4.00pp

NELSON BAY BOWLING CLUB FUNCTION PACKAGES Minimum 7 days' notice required for all Function Packages. All prices quoted are GST inclusive. Prices Valid from July 2023 and are subject to change without notice