



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.





CANAPES

Served on Platters on a Food Station for your guests to help themselves Table linen not included

Cold Canapes

Tomato, Basil & Marinated Feta Cheese Bruschetta with Red Onion Marmalade [GF]	\$40	20 pieces
Vietnamese Rice Rolls with sweet chili & coriander [GF]	\$50	20 pieces
Add prawns to Vietnamese Rice Rolls	\$3.0 ea	ach
Freshly Shucked Oyster with Fresh Lemon & Vincotto Dressing	\$3.5 ea	ach.
Poached Ocean Trout, chives & Crème Fraiche with Toasted Sour Dough [GF]	\$60	30 pieces
Thai Wagyu Beef Salad with Crisp Shallot & Nam Jim Dressing	\$55	45 pieces
Pastrami & Rye with Dill Pickle	\$45	20 pieces
Selection of Nori Rolls with Wasabi & Soy [GF]	\$40	20 pieces

Hot Canapes

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Pumpkin & Olive Arancini with Chipotle Honey Mayo & Parsley	\$40	20 pieces
Tiger Prawns Tempura with Citrus Aioli & Sweet Chili	\$40	20 pieces
Wagyu Beef Sliders, Sticky Rib Sauce, Fried Onion & Slaw	\$60	20 pieces
Chermoula Spiced Chicken Skewers with Mango & Lime Dressing [GF]	\$60	20 pieces
Assorted Mini Pizzas	\$60	20 slices
Mini Kofta Kebabs with Sliced Onions, Sumac & Cumin Scented yoghurt [GF]	\$40	20 pieces
Brioche Croque Monsieur	\$45	30 pieces
Crispy Fried Calamari Rings with Capers & Basil Mayo	\$60	I.5 kgs
Buffalo Chicken Winglets with Buttermilk Ranch Sauce	\$45	25 pieces





CANAPES

Substantial Canapes

Crispy Fried Fish & Chips with Tartare Sauce
Salt & Pepper Squids with Chips & Garlic Aioli
S15 per serving
BBQ Pork & Bok choy stir fried noodles
Seafood Paella
S15 per serving
Lamb Rogan josh with saffron rice, Raita & Pappadum
Green Thai Chicken Curry with Jasmine Rice
Roast Pumpkin, Goat Cheese & Asparagus Rigatoni
S15 per serving
S15 per serving
S17 per serving
S18 per serving
S19 per serving

Sweet Canapes

\$ 6.00 per serving

Apple & Cinnamon Doughnuts with Rhubarb Compote Frozen Chocolate Truffles Turkish Delights Mini Lemon Meringue Tart Rocky Roads Mini Gelato Ice Cream Cones Mini Blueberry Cheesecakes

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BUFFET

Including table linen and Tea/Coffee \$57.50 per person

(Choose Any 5 Options from our Salad Section)
(Choose Any 5 Options from our Dessert Section)
(Choose any 6 Options of Hot Food from the Main Selections, excluding the Seafood)

Salad:

Crunchy Asian Salad with Sesame Chili Dressing Roast Chicken Salad Ramen & Pulled Pork Salad Som Tam (Spicy Green Papaya Salad) Seafood Salad with Thousand Island Dressing Assorted Green Salad with Balsamic Dressing Beetroot & Orange Salad Pasta Salad with Rainbow Slaw Caesar Salad with Condiments Pumpkin & Arugula Salad Salad Caprese

Dessert

Black Forest Cake
New York Cheesecake
Lemon Meringue Tart
Chocolate Mud Cake
Rich Carrot Cake
Vanilla Panna cotta
Cream Brule
Mango Pudding
Strawberry Mousse
Sticky Date Pudding
Apple Crumble
Assorted Ice Cream

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BUFFET

(Choose any 6 Options of Hot Food from the Main Selections) Mains

Chinese

Maple Glazed Char Siu Pork(G/F)

Vegetables Spring Roll (V) & Sweet Chilli Sauce

Combination Fried Rice

Beef In Black Bean Sauce (G/F)

Selection Of Dumplings (NGF)

Prawn Stir-fried with Asian Veg & Oyster Sauce(G/F)

Fried Chicken Cantonese Style

Roast

Slow Roast Lamb Leg Garlic &Rosemary (GF)

Roast Pork with Caramelized Pineapple (GF)

Slow Roasted Beef, Herb Butter (GF)

Rosemary & Parmesan Fries (V)

Broccolini with Fried Garlic & Lemon Oil (V)

Mash Potato, Chives & Butter (V) (GF)

Lamb Navarin

Grilled Catch of The Day, Pea & Citrus Crispy Polenta Cakes (GF)

Roast Pumpkin, Sage Butter, & Maple Glaze (V) (GF)

Garlic & Rosemary Roasted Chat Potato

Steamed Seasonal Greens (V) (GF)

Indian

Indian Style Potato Curry, Tempered Curry Leaves & Mustard Seeds(V)

Kashmiri Pulao, Dried Nuts (V)

Butter Chicken

Dal Makhani

Pork Vindaloo

Gobi Aloo Curry

Beef Curry Bombay Style

Paratha/ Naan Bread

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BUFFET

Thai

Thai Chicken in Green Curry Sauce Massa man Beef Curry Pork Rendang Pad Thai Stir fried Spicy Tiger Prawns with green onion & coconut Sambal. Shrimp Fried Rice

Italian

Penne Ala Carbonara
Spaghetti Wagyu Beef Bolognaise
Seafood Linguine with Gremolata
Pumpkin & Peas Risotto
Saffron Rissoni Pasta
Pumpkin & Sage Ravioli with Brunt Butter & Pine Seed
Assorted Mini Pizza
Chicken Cacciatore
Veal Ala Milanese
Ligurian Fish Stew
Artichoke Frittata





SEAFOOD BUFFET

Including Table Linen and Tea/Coffee
The Whole Seafood Array of Selection with 5 Choice of your salad + 5 Choice of Dessert
\$97.50 per person

Cold Seafood Bar

Selection of Cold Seafood
Freshly Shucked oyster with condiments
Poached Prawns with Cocktail Sauce
Blue Swimmer Crabs
Green Lip Mussels with Capers Salsa
Smoked Atlantic Salmon with Condiments
Bugs
Tuna Sashimi
California Seafood Rolls

Seafood Hot Section

Grilled Tiger Prawns & Basil Caponata
Pan fried Barramundi with Saffron Bruere Blanc
Salt n Pepper Squids with Confit Garlic Mayo
Beer Battered Whiting with Tartare Sauce
Whole roasted Blue Eye Cod/ Jew Fish with Condiments
Poached Mussels in Chili Tomato Broth





LIGHT REFRESHMENTS

Perfect for Meetings, Conferences & Private Celebrations

Food placed on food station for guests to help themselves.	Table linen not included	
Tea and Coffee Continuous Tea and Coffee Assorted Sandwiches Assorted Wraps Assorted Fruit Platter [approx. 8-10 pax] Charcutier Platter [approx. 8-10 pax]	\$3.50 per person \$5.00 per person \$6.00 per sandwich \$10.00 per wrap \$100.00 per platter \$150.00 per platter	
Something Sweet Carrot Cake Chocolate Mud Cake Vanilla Slice Strawberry Cheesecake New York Cheesecake Assorted Cookies	\$32 \$32 \$32 \$32 \$32 \$32	30 pieces 30 pieces 30 pieces 30 pieces 30 pieces 30 pieces
Something Savoury Crispy Fried Calamari Rings with Capers & Basil Mayo Buffalo Chicken Winglets with Buttermilk Ranch Sauce Arancini Balls Mini Pies Fish Cocktails Vegetarian Spring Rolls	\$60 \$45 \$50 \$40 \$50 \$36	1.5 kgs 25 pieces 25 pieces 20 pieces 20 pieces 24 pieces
Substantial Snacks Crispy Fried Fish & Chips with Tartare Sauce Salt & Pepper Squids with Chips & Garlic Aioli BBQ Pork & Bok choy stir fried noodles Seafood Paella Lamb Rogan josh with saffron rice, Raita & Pappadum Green Thai Chicken Curry with Jasmine Rice Roast Pumpkin, Goat Cheese & Asparagus Rigatoni	\$15 per serving \$15 per serving \$15 per serving. \$15 per serving \$18 per serving \$15 per serving \$15 per serving	
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