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THIRROUL 2B Station st, THIRROUL NSW 2515. PHONE: (02) 4267 1148. WWw.cLubthirroul.com.au


# CLUB THIRROUL Platters \& Finger Food 




## Morning \& Afternoon Tea Treats

\$15 per head
Make 5 choices from the following options:

- Banana bread fingers w/ butter
- Housemade scones w/ jam and cream
- Assorted mini muffins
- Assorted mini pastries
- Gourmet mixed sandwiches
- Cocktail sausage rolls
- Mini quiches
- Cocktail spring rolls
- Cheese and spinach triangles
- Frittata bites

Kids' Party Food
\$16 per head

SAVORY PLATTER:

- Tempura chicken nuggets
- Party pies
- Cocktail sausage rolls
- Mini hot dogs
- Cocktail spring rolls

FINGER FOOD PLATTER:

- A delicious assortment of cheese, cabanossi, veggie sticks, dips and crackers

SWEET PLATTER:

- Fairy bread
- Chocolate crackles
- Seasonal fruit
- Assorted lollies



## Alternate Drop Menus



## Budget-Friendly

\$20 per head
Includes dinner roll w/ butter

Make 2 choices from the following options:

- Herb and parmesan crumbed chicken schnitzel with chips, salad and gravy
- Beer battered fish with chips, salad, tartare sauce and lemon
- Lemon pepper chicken drumsticks with baked veggie medley, steamed veg and gravy
- Housemade beef lasagna with chips and salad
- Honey soy chicken and vegetables with
steamed jasmine rice
- Eggplant parmigiana w/ chips and salad

Tea, coffee and dessert can be added for an additional charge of $\$ 10$ per person.



## Deluxe

One course meal $\$ 25$ per head
Two course meal $\$ 40$ per head
Three course meal $\$ 55$ per head

Make 2 choices from the following options: ENTREE:

- Traditional tortellini boscaiola w/ shaved parmesan
- Classic prawn cocktail
- Oven roasted tomato and halloumi bruschetta
- Pear, rocket and marinated feta salad w/ pine nuts
- Asian beef salad w/ crispy noodles and peanuts
- Chicken caesar salad

MAINS:

- Chicken breast kiev w/ creamy thyme and mushroom sauces, mash and seasonal veg
- Slow braised beef brisket w/ smokey BBQ jus, and roast vegetable medley
- Oven baked salmon w/ creamy mash and seasonal veg and lemon herb hollandaise sauce
- Herb crusted pork cutlet w/ crispy roast potato, seasonal veg and apple gravy
- Mixed mushroom risotto w/ truffle oil and shaved parmesan
- Slow roasted boneless lamb w/ mediterranean couscous, rocket and marinated feta

DESSERTS:

- Pavlova w/ seasonal fruit and vanilla bean cream
- Chocolate brownie w/ seasonal berries and cream
- New York baked cheesecake w/ crumbled honeycomb
- Banoffee parfait




## Seated Function

$\$ 35$ per head - minimum 20 guests

Includes dinner roll with butter

CHOOSE 2 SALADS:

- Greek
- Garden
- Coleslaw
- Pesto pasta
- Potato

CHOOSE 2 SIDES:

- Creamy potato bake
- Baked veg medley
- Steamed jasmine rice


## CHOOSE 2 ROASTS:

- Mustard crusted roast beef
- Traditional roast pork w/ crackling
- Garlic rosemary roast lamb
- Lemon pepper roast chicken

CHOOSE 2 DISHES:

- Housemade beef lasagna
- Honey soy chicken thigh filets
- Creamy beef stroganoff
- Indian style butter chicken
- Sweet and sour pork
- Chickpea pumpkin and baby spinach mild curry
- French lamb ragu
- Housemade veg lasagna

Tea and coffee can be added for an additional fee.

