



## FUNCTION PACKAGES 2018/2019



THE EASTERN GOLF CLUB  
MELBOURNE, AUSTRALIA

## **TWO COURSE LUNCH OR DINNER**

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2 x chef's selection canapés on arrival  
Choice of entrée and main or main and dessert  
Tea and coffee  
\$55.00 per person

## **THREE COURSE LUNCH OR DINNER**

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2 x chef's selection canapés on arrival  
Entrée, main and dessert  
Tea and coffee  
\$65.00 per person

## **COCKTAIL**

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6 canapés (4 savoury, 1 substantial, 1 sweet) \$40.00 per person  
9 canapés (5 savoury, 2 substantial, 2 sweet) \$50.00 per person

## **SHARED PLATTERS**

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Cheese platter	\$65.00 per platter
Antipasto platter	\$65.00 per platter
Charcuterie platter	\$65.00 per platter

## ENTREE

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Poached chicken, avocado & sweetcorn salsa, mango purée, coriander **lg**

Heirloom tomato, smoked buffalo mozzarella, charred crouton, basil oil, balsamic **v**

Guinness braised beef rib, parsnip purée, scorched cocktail onion, baby herb & candied lemon salad

Pork belly, celeriac choucroute, fennel, apple & herb slaw, cider reduction **lg**

Beetroot cured salmon, squid ink lavosh, heirloom beetroot, beetroot gel, horseradish cream

Parmesan & goat's cheese, pasta veil, orange & black pepper zucchini, toasted sour dough crumb, beurre noisette **v**

Wagyu bresaola, roasted cauliflower purée, toasted brioche, 63-degree egg, truffle salsa

## MAINS

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Beef medallion, celeriac purée, baby carrot, wilted kale, chestnut, maple jus **lg**

Chicken breast, truffle croquette, smoked carrot purée, broccolini, jus

Braised lamb scotch, Paris mash, pickled roast fennel, oven dried tomato, rainbow chard, jus **lg**

Crisp skin barramundi, green curry sauce, julienne Asian vegetable salad, toasted rice **lg**

Grilled pork cutlet, crackling, sweet potato fondant, fennel purée, picked shallot, apple & watercress, Pedro xeminez jus **lg**

Spiced glazed duck breast, quinoa, beetroot & raspberry purée, macadamia dukkha, saltbush, jus

Gnocchi, pumpkin, asparagus, sage & goat's cheese, truffle cream sauce **v**

## DESSERT

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'Strawberries & Cream', vanilla panna cotta, white chocolate, compressed strawberry, baby basil **lg**

Salted caramel tart, berries, peanut brittle, crème fraiche

Dark chocolate fondant, raspberry toffee, brandy snap, vanilla ice-cream

Pear tarte Tatin, macadamia & fig parfait, toffee sauce, spun sugar

Salted milk chocolate bavaois, caramelised white chocolate, chocolate sponge, sour cherry, biscuit crumble

Coffee semifreddo, hazelnut praline, white chocolate ganache, dark chocolate wafer **lg**



## CANAPES

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Thai style chicken on sugar cane skewers  
Pork belly, spiced apple purée, crispy onion **lg**  
Prawn & coriander spring rolls, black vinegar dipping sauce  
Popcorn chicken, sweet chilli aioli  
Chickpea falafel, tzatziki & mint **v lg**  
Duck crepes, cucumber, Vietnamese mint & hoisin  
Spicy tofu & vegetable rice paper rolls, Asian dipping sauce **v lg**  
Goats cheese tartlets, semi dried cherry tomato **v**  
Seared scallop, samphire & a citrus salsa **lg**  
Truffle croquettes, aioli **v**

## SUBSTANTIAL CANAPES

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Barbeque pulled pork slider, slaw  
Chicken salad, coriander, Vietnamese mint, mango, cucumber, chilli, rice noodles **lg**  
Salt & pepper calamari, chips & aioli  
Mini beef slider, cheese, caramelized onion, cos & tomato relish  
Buttermilk fried chicken tenders, ranch sauce & spicy slaw  
Slow roast beef, pearl barley salad, jus  
King salmon, kaffir lime & coconut sauce, green papaya salad **lg**  
Lamb curry, coconut rice, cumin yoghurt **lg**  
Pumpkin & chickpea green curry, coconut rice **v lg**  
Hokkien noodles, Asian style mushrooms, daikon & spring onion **v**

## DESSERT CANAPES

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Mini white chocolate tart, raspberry crumb  
Lemon meringue tart  
Vanilla cream profiteroles  
Milk chocolate & salted caramel cones, peanut brittle  
Churros, dark chocolate ganache  
Raspberry friand  
Mini pavlova, cream & berries **lg**



## **BEVERAGE PACKAGE ONE**

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Willowglen Semillon Sauvignon Blanc

Willowglen Shiraz Cabernet

Willowglen Brut

Light and Heavy Beer

Soft Drink

Fruit Juice

## **COST PACKAGE ONE**

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5-hour duration AU \$45.00 per person

4-hour duration AU \$40.00 per person

3-hour duration AU \$35.00 per person

2-hour duration AU \$22.00 per person

## **BEVERAGE PACKAGE TWO**

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Willowglen Sparkling Brut

Ingram Road Chardonnay

Ingram Road Shiraz

Light and Heavy Beer

Soft Drink

Fruit Juice

## **COST PACKAGE TWO**

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5-hour duration AU \$65.00 per person

4-hour duration AU \$55.00 per person

3-hour duration AU \$45.00 per person

2-hour duration AU \$32.00 per person

## **BEVERAGE PACKAGE THREE**

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Individually tailored package



## **ADDITIONAL EXTRAS - MENU**

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Additional canapé	\$5.00 per person, per canape
Alternate serve	\$5.00 per person, per course
Seasonal vegetable bowl	\$15.00 per table
Seasonal salad bowl	\$12.00 per table
Seasonal fruit board	\$38.00 per board

## **ADDITIONAL EXTRAS - ACCOMMODATION**

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Accommodation	From \$299.99 per night
Breakfast	From \$24.90 per person

## **ADDITIONAL EXTRAS - GOLF**

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9 / 18 holes of golf	\$55.00 / \$95.00 per person
Shark Waters Par 3 9 Hole	\$35.00 per person
Golf carts	\$20.00 (9 holes) / \$40.00 (18 holes) per cart

## **DIETARY**

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Dietary codes: low gluten (lg) vegetarian (v)

The Eastern Golf Club is committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance and do not contain traces of that substance that may cause you illness or discomfort if you suffer from allergies. We are happy to answer any questions regarding the menu, the ingredients we use and dietary requirements, but we take no responsibility in relation to the choice you make and the selections you make.

