

Two & Three Course Set Menus

\$25 Two Course Set Menu

(served alternately, 2 choices from each course)

Main Course

Rigatoni with bacon, leek and mushroom ragout
Tender chicken schnitzel on a thick vegetable stew
Char grilled beef sirloin served in parmesan and potato mash

Dessert

Sticky date pudding with clotted cream and butterscotch sauce.
Raspberry crepe with vanilla bean ice-cream
Warm mud cake with chocolate ganache and whipped cream

\$35 Two Course Set Menu

(served alternately, 2 choices from each course)

Main Course

Char grilled scotch fillet served on mushroom ragout and a sweet potato hash brown.
Crispy skinned chicken supreme filled with cheese and basil and served on ratatouille.
Pea, pumpkin and prawn risotto drizzled with prawn oil.
Wide ribbon pasta tossed in a butter leek sauce and topped with porcini granata.

Dessert

Chocolate fondant with clotted cream
Amoretto cream caramel served with banana and passion fruit sauce.
Long doughnut coated in cinnamon sugar and toffee sauce

\$45 Three Course Set Menu

Entrée

Viletto tonato; rare cooked veal tenderloin served on a beetroot relish
& topped with a tuna mayonnaise.
Pumpkin, pine nut and goat cheese profiterer roll with tomato coulis and truffle oil.
Crispy skinned Asian style quail served with spiced eggplant and lemon, soy and sesame dressing.
King prawn salad with avocado, roasted pepper, baby potato and lime aioli.

Main Course

Grill beef tenderloin served with fried potato gnocchi and marrow butter.
Zaator coated duck breast served on bacon and mushroom lentils and sweet potato crisps.
Pan fried barramundi served on a white and parmesan fritter and sauce gribiche.
Traditional pumpkin risotto served with Italian cheese and fried basil.

Dessert

Lime and ginger crème brulee with pistachio biscotti
Chocolate fondant tart served with raspberry sauce and double cream
White chocolate pancetta served with baked rhubarb
Banana tart tatin served with butter scotch sauce and vanilla bean ice cream

All set menus include tea and coffee

Buffet Menu

Minimum of 30 people

\$27.50 Buffet - Select two dishes from each section
\$35.00 Buffet – Select three dishes from each section

Roast Meats

Pork, Lamb, Beef, Chicken

Hot Dishes

Lasagna, Vegetable Stir Fry, Nasi Goring, Fettuccini Carbonara,
Chicken Casserole, Beef Stroganoff with Rice

Vegetables

Roast Vegetables, Potatoes in Jackets, Potato Gratin,
Snow Peas & Broccolini, Beans & Carrots, Steam Vegetables

Salads

Coleslaw, Potato Salad, Greek Salad, Garden Salad,
Caesar Salad

Desserts

Apple Pie, Cheesecake, Mudcake,
Cheese Plate, Fruit Plate

Tea & Coffee

Canape Options

\$15.00 per person

(approx 10pc per person, 2 of each choice)

Cherry tomatoes filled with tonata.
Mushroom ragout tartlet with basil mascarpone.
Sesame seed omlette with smoked salmon & cream cheese, nori & soy sauce.
Vietnamese pork meat balls with chili dipping sauce.
Middle eastern puff pastry lamb boats with tzatziki.

\$20.00 per person

(approx 10pc per person, 2 of each choice)

Sweat potato rosti with peppered seared beef and smoky aioli.
King fish cerviche with crisp croute, pickled and cucumber.
Chicken and seeded mustard baby vol au vents with crispy leek.
Creamed crab tartlets with lime mayonnaise, chive and chilli.
Potato rosemary and gorgonzola pizza squares

\$ 25.00 per person

(approx 10pc per person, 2 of each choice)

Rolled Chinese duck crepe with shallot, cucumber and hoi sin.
Fresh oysters with saffron and kaffier lime hollandaise.
Pork belly rice noodle rolls with Asian vegetables and spicy soy.
Mini vitello tomato; Rare cook veal with tuna mayo on crouton.
Truffled mushroom arinchini with Italian cheese and romesco sauce

Barefoot Bowls Platters

\$25 platters (each)

*Vegetarian spring rolls with Chinese dipping sauce. (50pc)
Seasoned potato wedges served with a Spanish style mayonnaise. (50pc)
Vegetable money bags with a lemon soy and sesame dip. (50pc)*

\$35 platters (each)

*Cold meat and vegetable antipasto with crostini and grissini.
Cheese platter with lavosh and dried fruits.
Seasonal fruit platter served chilled.*



\$45 platters (each)

*Butter chicken bamboo skewers with mint riata. (25pc)
Singapore pork skewers with nuoc cham. (25pc)
Indonesian beef skewers with satay sauce. (25pc)*

\$55 platters (each)

*Oysters with nahm Jim dressing. (2 doz)
Salt and pepper coated squid.
Tempura battered king prawns and ponzu. (2 doz)
Mix and Match Options Also Available Upon Request*

*Minimum spend \$750 plus room hire
(except for Barefoot Bowls functions held on the green)*

Add a Beverage Package

The following prices are based on a function running three hours in duration.

NON ALCOHOLIC SERVICE

\$10.90 per person

*Orange Juice, a variety of still and sparkling non-alcoholic wines
and mixed soft drinks*

SILVER SERVICE

\$25.00 per person

*A selection of both low alcohol and full strength draught Australian beers on tap.
Red and White house wine including fruit juices and soft drinks*

GOLD SERVICE

\$30.00 per person

*A selection of both low alcohol and full strength Australian beers on tap,
a selection of Australian bottled wines, such as De Bortoli's Windy Peak range of wines,
and the full range of soft drinks and juices.*

Book Your Function Today

**For More Information
Call 9639 2733**



The Eighth Rink
Restaurant & Bar