

BBQ MENU

ALL BBQ'S INCLUDE DISPOSABLE PLATES, CUTLERY, NAPKINS, SAUCES AS WELL AS SET UP, COOKING, & CLEAN UP. SIT BACK AND ENJOY!

PLEASE NOTE THERE IS A MINIMUM OF 15 GUESTS REQUIRED FOR A BBQ PACKAGE

UPGRADE TO CHINA CROCKERY & SILVERWARE FOR \$1.00 PER GUEST

AUSSIE	STARTER	PREMIUM
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\$20.00 PER GUEST	\$29.00 PER GUEST	\$35.00 PER GUEST
BEEF BURGERS WITH LETTUCE, TOMATO, CHEESE & FRESH ROLLS	BEEF BURGERS WITH LETTUCE, TOMATO, CHEESE & FRESH ROLLS	BEEF BURGERS WITH LETTUCE, TOMATO, CHEESE & FRESH ROLLS
THICK BEEF & PORK SAUSAGES	THICK BEEF & PORK SAUSAGES	THICK BEEF & PORK SAUSAGES
VEGETARIAN BURGERS	SATAY CHICKEN KEBABS	SATAY CHICKEN KEBABS
COLESLAW	VEGETARIAN BURGERS	VEGETARIAN BURGERS
GARDEN SALAD	CHOICE OF 3 SALADS	HONEY SOY CHICKEN WINGS
		PORTERHOUSE STEAK
		CHOICE OF 3 SALADS

DIY: \$75.00 BBQ HIRE

All BBQ's come with gas, oil, BBQ utensils, paper towel, gloves, apron, & trestle table set up. You provide the food, plates, cutlery & any condiments.

\$15.00 cleaning fee applies if BBQ is not cleaned by hirer's.

SALAD OPTIONS

- COLESLAW
- CAESAR
- PASTA
- GARDEN
- GREEK
- POTATO
- TABBOULEH
- MEDITERRANEAN RICE
- ASIAN GLASS NOODLE

LIGHT CATERING

PLATTERS

All platters serve 10 people

Fruit platter: Seasonal fruit platter that is sliced for easy handling. \$55.00

Muffin platter: Flavours vary from blueberry, apple and cinnamon, chocolate, chocolate chip, and raspberry white chocolate.
\$22.00 for mini & \$35.00 for large muffins

Sandwich platter: Various delicious fillings and cut into triangles. \$85.00

Cheese platter: Four artisanal cheeses consisting of brie, blue, washed wind and a local speciality cheese served fresh fruits, lavosh, and breads. \$95.00

Tuscan platter: Prosciutto, capricola, fontina, provolone, bocconcini cheeses, green olives, char roasted eggplant and capsicum served with breads. \$95.00

Sushi platter: Nigiri, inari, inside-out futomaki, California rolls, Tokyo rolls served with seaweed salad, wasabi and daikon. 30 pieces for \$75.00

Classic platter: Traditional dolmades, crudities, char roasted capsicum, a trio of seasonal dips served with seasoned pita chips. \$65.00

PACKAGES

Please note a minimum of 10 guests will be required for these packages.

Light lunch: Pointed sandwiches, sushi and fruit platter. \$15.00 per guest

Dash of Gourmet: Gourmet tortilla wraps, assorted rice paper rolls and fruit platter \$16.00 per guest

Keep it Sweet: Selection of gourmet tortilla wraps, club fingers, and pointed sandwiches, assorted cakes and slices with a fresh fruit skewer. \$18.00 per guest

Feed Me: Selection of gourmet sandwiches and rolls, sushi, fruit skewer and 3 hot canapes:
- mini beef pies
- mini sausage rolls
- chicken strips
- satay chicken skewers
- pancetta, bocconcini, sundried tomato and mozzarella pizzetta
- cherry tomato and feta quiche
- roasted pumpkin, sundried tomato, pea and parmesan risotto ball
\$21.00 per guest

BEVERAGE MENU

TAB OR CASH BAR. NO BYO.

NO ALCOHOLIC DRINKS ARE ALLOWED ON ANY GOLF FACILITIES - COURSE, RANGE, OR MINI GOLF

BEER

WINE

NON ALCOHOLIC

Little Creatures Bright or
Pale Ale / 8

Sample Gold or Pale Ale / 8

Stone&Wood Pacific Ale / 8

5 Seeds Cider / 6.50

Magners Irish Cider / 7.50

Sample Lager / 8

Crown Lager / 7.50

Boags Premium Lager /
7.50

Peroni / 7.50

Corona / 7.50

Carlton Draught / 6.50

Cascade Premium Light /
\$5.00

Wynns Coonawarra
Estate Shiraz / 25

Matua Sauvignon Blanc /
25

Yellowtail Pinot Grigio /
18

Yellowglen Yellow / 7.50

Yellowtail Semillon
Sauvignon 187mL / 7.50

Yellowtail Sauvignon
Blanc 187mL / 7.50

Regular Coffee / 3.50

Large Coffee / 4.00

Tea / 3.00

Hot Chocolate / 3.00

500mL Water / 3.00

500mL Sparkling water
/ 4.00

750mL water / 4.50

600mL Soft Drinks /
4.00

Gatorade 600mL / 5.00

Spring Valley Juice /
3.90

Iced Tea / 4.20