



RESERVOIR RSL FUNCTION MENU



\$500 room hire fee - includes room hire, tablecloths, set up of room, tea and instant coffee.

Choose 2 items from each selection, served alternatively.

2 - Course \$45 per head

3 - Course \$55 per head

Gluten free vegan and vegetarian options are available.

Please advise in advance.

Entrée

Baba Ghanoush served with warm Turkish bread **(Vegan/V)**

Roasted cherry tomato & goat cheese Tart drizzled with balsamic vinegar & fresh basil

Fried Salt & Pepper Calamari with lemon & tartare sauce **(G/F)**

Char-grilled Satay Chicken Skewer with coriander rice **(G/F)**

Fried Vegetable Spring Rolls with sweet chilli sauce **(V)**

Steamed Prawn cocktail & homemade seafood sauce **(G/F)**

Tempura vegetables with light soy sauce **(Vegan/V)**





Mains

Slow braised lamb shank cooked in tomato & mint with buttery mashed sweet potato

Beer battered Flake with chips, salad, lemon & tartare sauce

Chicken breast filled with semi-dried tomato, spinach & cheese, atop of potato & caramelised onion gratin & drizzled with creamy pesto sauce

Grilled barramundi fillet served with Asian slaw, soy and sesame

Scotch fillet, char-grilled to medium, with buttered beans, sweet potato wedges, drizzled with red wine sauce

Vietnamese bean noodle and herb salad with steamed prawns, finished with a light sweet, sour & mild chilli dressing

Dessert

Meringue nest topped with passionfruit cream, seasonal fruit & Persian fairy floss

Chocolate mousse & caramel slice with berry coulis

Apple crumble with ice cream

Sticky date pudding with butterscotch sauce & ice cream





Finger Food Menu # 1

\$31.50 per person – choice of 8
Extras add \$3 per person per item

Mini hot dogs served with mustard & tomato ketchup

Homemade sausage rolls with tomato relish

Mini pies with tomato sauce

Garlic chicken balls with creamy pesto sauce

Satay Chicken skewers with satay peanut sauce

Spinach & ricotta triangles with creamy mustard sauce

Fish bites with lemony tartare sauce

Curry meatballs with minted yoghurt sauce

Salt and Pepper Calamari with lemon & tartare

Vegetable samosas served with mint yoghurt sauce

Dessert choices - Add \$3 per person per item

Scones with fresh clotted cream & jam

Assorted muffins

Assorted petite cakes

Fresh fruit salad

Petite sticky date pudding & butterscotch sauce





Finger Food Menu #2

\$35.40 per person – choice of 10
Extras add \$3 per person per item

Salt and pepper calamari with tartare and lemon

Mini pies served with tomato ketchup

Homemade sausage rolls with tomato relish

Chicken skewers with satay peanut sauce

Mini Hotdogs served with mustard and tomato ketchup

Spinach and ricotta filo triangles with creamy mustard sauce

Garlic chicken balls with creamy pesto sauce

Fish bites with lemony tartare sauce

Vegetarian spring rolls served with sweet chilli sauce

Tomato & herb risotto balls

Dessert choices - Add \$3 per person per item

Scones with fresh clotted cream & jam

Assorted muffins

Assorted cakes

Fresh Fruit salad

Assorted Tarts – lemon, raspberry or chocolate





Finger Food Luncheon & Afternoon Teas

\$24 per person – choose 6 items

Extras add \$3.50 per person per item

Vegetarian spring rolls with sweet chilli sauce

Spinach & ricotta triangles with creamy mustard sauce

Satay chicken skewers

Homemade sausage rolls with tomato relish

Mini pies with tomato ketchup

Chicken garlic balls with creamy pesto sauce

Cevapi sausage with roasted capsicum, tomato & chilli sauce

Assorted sandwiches

Tempura vegetables with light soy sauce

Falafel balls with smoked capsicum sauce

Dessert choices - Add \$3 per person per item

Scones with cream & jam

Mixed mini Danish

Fruit salad

Chocolate croissants

Brownies

Assorted mini cakes





Wake Menu

\$19.50 per person

Assorted sandwiches

Party pies served w/ tomato sauce

Sausage rolls served w/ tomato sauce

Mini spring rolls served w/ sweet chilli sauce

Choice of assorted cakes or scones with fresh clotted cream & jam

Self-serve tea & coffee is included

