



RESERVOIR RSL

SET FUNCTION MENU

2 course \$40 – Select 2 mains & either 2 entrées or 2 desserts

3 course \$46 – Select 2 entrées, 2 mains & 2 desserts

Extra costs may apply, depending on menu choices

Minimum 100 people Friday & Saturday Nights

Minimum 70 people Saturday Lunch

Self service tea and coffee - \$50

ENTRÉE

Garlic prawns or chilli prawns with fettuccini pasta

Beef and pork meat balls slow braised in tomato, basil sauce with vegetables and served with a toasted bread

Lamb or chicken skewers served on a Greek salad and tzatziki sauce

Salt and pepper calamari served with rocket salad and chilli aioli

Grilled chicken tenders served with rice, salad and creamy mushroom garlic sauce

Tandoori chicken tenders served with salad, naan bread and tzatziki

Potato gnocchi served on creamy pesto sauce semi dried tomato and toasted pine nuts (vegetarian)

Bruschetta bread with tomato, red onion and basil with extra virgin olive oil and balsamic dressing

Toasted Turkish bread with garlic, cheese, Napolitano and capsicum

MAINS- PLEASE CHOOSE A MEAL, TWO SIDES AND A SAUCE

MEAL:

Grilled chicken breast

250 gram porterhouse steak (other cuts of beef available extra charge may apply)

Grilled Barramundi (other fish varieties available depending on the season and extra charge may apply)

Crispy skin pork roast

Roasted beef with a mustard and herb crust

Garlic and rosemary marinated roast lamb

Potato gnocchi with creamy pesto sauce, toasted pine nuts and semi dried tomato-Vegetarian

Mediterranean vegetable risotto with mushrooms, green pea on Napoli sauce (vegetarian)

Grilled vegetable stack with garlic, herbs extra virgin olive oil and balsamic glaze- Add marinated feta cheese (vegetarian)



SIDES:

Regular mash, garlic and mustard mash, horse radish mash
Roasted cocktail potatoes with garlic and rosemary
Chive and bacon potato salad cold
Sautéed green beans
Grilled asparagus
Seasonal vegetables in garlic and butter
Individual garden salad
Individual Greek salad

Potato fries
Rocket salad
Roasted mushrooms, crispy bacon, caramelized onion, and green pea compote with red wine jus
Grilled pumpkin with honey and garlic
Glazed carrots
Cauliflower puree
Roasted Root vegetables with rosemary, garlic, extra virgin olive oil and balsamic glaze

SAUCE:

Red wine, pepper or mushroom sauce (can add cream)
Creamy basil pesto sauce
Creamy garlic sauce
Creamy mushroom and white wine sauce
Puttanesca sauce-tomato, garlic, olives and anchovies
Pepperonata-mix bell pepper tomato and

garlic stew
Carbonara-bacon and garlic sauce-add mushrooms
Amatriciana-bacon chili and tomato with garlic
Spicy apple Sauce
Seafood sauce per person available -extra charges may apply-includes 3 prawns and 3 calamari strips in a creamy garlic sauce

DESSERT

Individual fruit salad with seasonal fruit and vanilla ice cream
Homemade apple crumble with vanilla and lemon cream
Tiramisu
Individual Pavlova with cream and passion fruit
Vanilla panna cotta with mix berry cooli

Traditional Christmas trifle
Individual Christmas pudding with brandy custard
Pineapple crumble with brandy and vanilla custard



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COCKTAIL FUNCTION MENU

Extra costs may apply, depending on menu choices

Choice of two areas:

Bistro

Minimum 100 people

Members Lounge

Minimum 30 people

Maximum 80 people

Self service tea and coffee - \$50

OPTION 1 - \$30 PER PERSON

Assorted sandwiches

Party pies

Vegetarian mini spring rolls

Vegetarian samosas

Assorted cakes (two flavours)

Self serve tea and coffee

OPTION 2 - \$38 PER PERSON

Assorted sandwiches

Chicken garlic balls served with lemon aioli

Crumbed calamari rings served with chilli aioli

Chicken and beef dim sims

Flame grilled mini meat balls with cheese and
BBQ sauce

Prawn cones served with lemon chilli and
coriander sauce

Self service tea and coffee

OPTION 3 - \$62 PER PERSON

Assorted sandwiches

Salt and pepper calamari strips served with
chilli aioli

Ginger and prawn dumplings served with
soy sauce

Mini bruschetta - toasted bread topped with
tomato, red onion, basil, balsamic glaze and
olive oil

Mini garlic and cheese bread

Prawn skewers served with lemon aioli

Spicy chicken strips served with satay sauce

Fruit skewers with vanilla yoghurt

Assorted cakes (two flavours)

Self serve tea and coffee

OPTION 4 - \$50 PER PERSON

Includes assorted sandwiches plus pick two options from packages 1, 2 and 3