



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