



FUNCTIONS

Menu

SKEWER *Menu*

CHOOSE 5 ITEMS
\$33PP

CHOOSE 7 ITEMS
\$40PP

CHOOSE 9 ITEMS
\$46PP

Chicken

1. Crumbed peri peri chicken skewers
2. Satay flavoured chicken skewers (GF)
3. Lemon and chilli chicken skewers (GF)
4. Deep fried beef kofta on skewers
5. BBQ, beef and onion skewers (GF)
6. Beef, rosemary and paprika on skewers

Vego & Vegan

1. Chickpea and broad beans falafel on skewers
2. Hoisin, tofu, capsicum, and zucchini on skewers (Vegan, GF)
3. Mixed mushroom skewers (GF, Vegan)
4. Nepalese Style potato twisters (GF, Vegan)

Lamb

1. Cumin marinated lamb skewers (GF)
2. Moroccan spiced lamb kofta on skewers
3. Rosemary and garlic lamb skewers (GF)

Pork

1. Teriyaki flavoured pork on skewers (GF)
2. Fried pork, fennel, and sage on skewers
3. Chilli and lemon marinated pork on skewers (GF)

Seafood

1. Hoki, dill, and capers on skewers
2. Tempura battered Australian tiger prawns on skewers
3. Battered flathead on skewers with tartare sauce

MIN 10 PEOPLE

COCKTAIL *Menu*

CHOOSE 5 ITEMS
\$28PP

CHOOSE 7 ITEMS
\$33PP

CHOOSE 9 ITEMS
\$39PP

1. **Vegetable Samosa** with Tamarind chutney (V)
2. **Platter of vegetarian nachos** (V)
3. **Deep fried chicken wings** (GF)
4. **Mini beef pies**
5. **Falafel balls with aioli** (GF)
6. **Lamb meatballs** with Napolitana sauce and parmesan cheese (GF)
7. **Vegan pakora** with chutney (V)
8. **Beef sausage rolls** with sweet chilli sauce
9. **Beef meat ball** with Napolitana Sauce
10. **Arancini balls** with garlic aioli
11. **Tempura fish cocktails** with tartare sauce
12. **Vegetarian spring rolls** with sweet chilli sauce
13. **Potato wedges** with sweet chilli and sour cream
14. **Crunchy chips** with tomato and BBQ sauce

Each dish will be presented on a tray, one portion per guest.

***ADD ON'S
AVAILABLE
SEE PAGE 6**

MIN 10 PEOPLE

COCKTAIL *Menu*

PREMIUM

CHOOSE 5 ITEMS

\$35PP

CHOOSE 7 ITEMS

\$41PP

CHOOSE 9 ITEMS

\$47PP

1. Cumin lamb skewers with Greek yoghurt (GF)
2. Smoked salmon mini quiches
3. Freshly crumbed calamari
4. Tofu and mushroom vegan skewers (GF)
5. Home-made chicken spring rolls with sweet chilli sauce
6. Satay chicken skewers
7. Mixed veggie nachos with salsa (V)
8. Lamb meatball with Napolitana sauce and parmesan cheese (GF)
9. Vegan samosa with tamarind chutney (V)
10. Mix veggie mini quiches (V)
11. Beef sausage with Sweet chilli sauce
12. Tempura battered flathead with tartare sauce
13. Mini beef pies
14. Southern fried chicken popcorn

Each dish will be presented on a tray, one portion per guest.

*ADD ON'S
AVAILABLE
SEE PAGE 6

CANAPES *Selection*

CHOOSE 5 ITEMS

\$42PP

CHOOSE 7 ITEMS

\$48PP

CHOOSE 9 ITEMS

\$55PP

1. **Chicken spring rolls** served with homemade sweet chilli sauce
2. **Tassie salmon and cucumber tartare** with wasabi mayo (GF)
3. **Tiger prawns and celery cocktails** with daikon slaw (GF)
4. **Hand roll samosa** with tamarind chutney and fresh herb (vegan)
5. **Ginger and soy braised pork sliders** with cabbage and carrot slaw
6. **Pumpkin ricotta and zucchini mini quiche** (V)
7. **Mediterranean falafel** with vegan aioli and zaatar (vegan)
8. **Chicken wings cooked in master stock** with hoisin dressing and toasted sesame seed (GF)
9. **Dukkha dusted Moroccan lamb kofta** with Laban sauce (GF)
10. **Classic beef sausage rolls** with sweet chili sauce
11. **Lamb souvlaki** with cucumber yogurt (GF)
12. **Asian style fried rice in box** (vegan, GF)
13. **Thai chicken and hokkien noodle box**
14. **Southern fried chicken popcorn** with aioli
15. **Classic fish and chips in box** with tartare sauce
16. **Lamb meatball** with napolitana sauce (GF)
17. **Cumin dusted beef kofta on skewers** (GF)

All the dishes are served either in the box or on skewers for your comfort.

*ADD ON'S
AVAILABLE
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ADD ON
Salad

CHOOSE 2
\$6PP

1. Garden salad
2. Crispy cabbage and carrot slaw
3. Roasted pumpkin and spinach Salad

CHOOSE 2
\$8PP

1. German Potato, bacon, and egg salad
2. Greek salad
3. Caesar salad

CHOOSE 2
\$9PP

1. Smoked salmon and penne salad
2. Crispy prosciutto and pear salad
3. Roasted Asian duck and noodles salad

ADD ON
Sweet Bites

CHOOSE 1 ITEM
\$5PP

1. Mini donuts ball with chocolate topping
2. Cinnamon and honey puff pastry roll
3. Semolina custard mini bites
4. Mixed berries jam bites with icing sugar

CHOOSE 2 ITEMS
\$9PP

5. Apple and apricot on pastry
6. Coconut sticky rice pudding (GF, Vegan)
7. Honey glazed watermelon with toasted sesame (GF, Vegan)

CHOOSE 3 ITEMS
\$12PP

SET Menu

2 COURSE

\$55PP

3 COURSE

\$65PP

Entrée CHOOSE 2

1. **Beetroot-cured salmon** with crispy watercress and wasabi lemon vinaigrette (GF)
2. **Hand-rolled chicken (scallion and Cilantro) spring roll** with homemade sweet chilli sauce
3. **Handmade vegan samosas** with tamarind and chilli sauce
4. **Himalayan salt and chilli squid** with daikon radish, slaw and lime aioli (GF)
5. **Vegetarian quiche** with wild mushroom, aubergine, pumpkin cherry tomato, ricotta and dill

ALTERNATIVE DROPS AND SET MENU OPTIONS

Main CHOOSE 2

1. **Slow Braised Beef Cheeks** served with garlic leek, potato mash, honey glazed Dutch carrots and red wine jus
2. **Chicken Breast** stuffed with feta and spinach. Served with roasted chat potatoes, green beans and creamy garlic peppercorn sauce
3. **Salmon** glazed with honey & garlic on a bed of pilaf rice, bokchoy and Teriyaki sauce
4. **Herb Crumbed Pork Cutlet** with polenta cake and sauerkraut
5. **Roast Lamb** served with roasted pumpkin, potatoes, carrots, minted peas and Babaganoush
6. **Spanakopita Filo pastry** filled with spinach, feta, and ricotta. Served with mixed leaves, olives, roasted pepper, pepita seed, tzatziki dressing and dukkha dust

Desserts CHOOSE 2

1. **Sticky date pudding** with vanilla ice cream, sweet salty caramel sauce and pistachio nut topping
2. **Seven spiced rice pudding** with crispy sugar topping
3. **Vegan yoghurt and mixed fruit bowl** (GF)
4. **Honey-glazed watermelon and toasted sesame seed** (GF)
5. **Key lime tart** with mixed fruits

These dishes will be served as alternative drops divided equally. Any dietary requirements will be considered and catered for individually.



CLUB LAKE CATHIE

