

## Functions at Traralgon Bowls Club

# Set Menu Packages

One, two or three course set menu – the choice is yours.

Select two options for each course, for an alternative drop meal service.

Specific dietary needs can be catered for with prior notice – additional costs may be incurred.

## Entree

### **Asian prawn cocktail GF**

Served in a crispy lettuce cup with cucumber, crispy noodles and chilli and lime dressing

### **Thai satay chicken skewers GF | DF**

Served on fragrant coconut rice

### **Lamb kofta**

Served with riata

### **Crispy fried pork belly GF | DF**

Served with house BBQ sauce and pineapple salsa

### **Roast field mushroom VEGAN | GF | DF**

Stuffed with pear and leek risotto



# Mains

## **Slow cooked lamb shank**

Served with creamy mash potato, sautéed broccolini and demi-glaze.

## **Slow cooked beef cheek GF**

Served with cauliflower puree, sautéed broccolini and red wine jus.

## **Grilled salmon fillet DF**

Served with Asian vegetables, hokkien noodles and sweet soy sauce

## **Asian chicken GF | DF**

Poached chicken breast, fragrant rice, cucumber, green ginger and chilli sauce

## **Crumbed lamb cutlets**

Served with potato puree, snow peas and gravy

## **Potato gnocchi**

Choice of either:

Creamy garlic OR pumpkin and sage

## **Vegetable lasagna VEGAN and/or GF on request**

Layers of pasta, vegetable ragout, pumpkin and béchamel



# Dessert

## **Mini pavlova GF**

Served with vanilla whipped cream, fresh berries and passionfruit pulp

## **Coconut chia pudding VEGAN | GF**

Served with mixed berry compote and toasted coconut flakes

## **Chocolate brownie**

Served with chocolate ganache and ice cream

## **Sticky date pudding**

Served with butterscotch sauce and ice cream

## **New York cheesecake**

Served with lemon curd and double cream

## **Strawberry pannacotta**

Served with chocolate soil and candied lime

# Package pricing

Main meal	\$40 per head
2 course	\$55 per head
3 course	\$70 per head

