



# *Function Package*

**CONCORD GOLF CLUB**



## canapés (choice of three)

Jerusalem artichoke soup with chive truffle cream

Tasmanian salmon rillettes on toasted sourdough with dill

Fresh Narooma waters oysters with champagne jelly

Baked ricotta onion and tomato tarts

Volovant filled with roma tomato and basil salsa topped with San daniele prosciutto

Roman suppli with mozzarella

## entrée

Seared scallops on a warm tomato and creamed spinach tart with spiced carrot puree and baby herbs

Chorizo and vegetable stuffed portobello mushroom topped with mozzarella cheese and a wild rocket salad

Saffron battered zucchini flowers filled with Yamba prawns served with beetroot relish and a watercress and Spanish onion salad

Chermoula crusted chicken tenderloin on a roasted eggplant puree topped with a parsley, mint and dukkah salad



## main

**(single option or alternate service available)**

Slow roasted medallion of beef eye fillet served with roasted beetroot and a wild mushroom and porcini jus (gf)

Slow braised Junee lamb shoulder rack with a minted pea jus (gf)

Confit thyme marinated chicken maryland served with a roasted chestnut and seeded mustard jus (gf)

Herb crusted pork cutlet served with a tawny port glaze

Pan seared wild barramundi fillet with salmoriglio and grilled vine ripened cherry tomato (gf)

*All meals served with Chef's selection of potato and seasonal market fresh vegetables*

## vegetarian

Mixed mushroom risotto

Spinach ricotta ravioli with a roasted tomato sauce and grated grana parmesan cheese

Char grilled eggplant topped with tomato, basil and bocconcini

**(gf) – Gluten free**



## dessert

Dark chocolate truffle with vanilla anglaise and candied orange ice cream

Red wine poached pear and frangipani puff pastry tart with mascarpone glazed fig and almond ice cream

Espresso panna cotta with Frangelico jelly, coffee syrup and butterscotch gelato

Passionfruit curd tart with vanilla marshmallow and pistachio pashmak

Included - Tea, Coffee and Chocolates

**2 Courses – 60.00 per person (includes alternate service of mains)**

**2 Courses with canapés – 75.00 per person (includes alternate service of mains)**

**3 Courses – 80.00 per person (includes alternate service of mains)**

**3 Courses with canapés – 90.00 per person (includes alternate service of mains)**

**5.00 extra for alternate service of entrees**

**All dietary requirements will be catered for**