

THE KITCHEN

FUNCTIONS MENU

THE KITCHEN

FINGER FOOD

Choose 2 – \$10 per person

Choose 3 – \$14 per person

Choose 4 – \$18 per person

Beer battered barramundi with tartare sauce

Mini Thai beef salad with Thai style dressing

Pulled pork sliders with apple slaw & aioli

Spiced calamari with citrus aioli

Southern fried chicken with chipotle aioli

Vegetable rice paper rolls with ginger & soy sauce

Tomato bruschetta on grilled sourdough

Roasted garlic & herb pizza bread

ANTIPASTO PLATTER

\$100 each

Tomato bruschetta

Garlic pizza bread

Vintage cheddar

Brie cheese

Olives & feta

Salami & pepperoni

Olive oil & balsamic

Grilled sourdough

GOURMET PLATTER

\$100 (80 pieces)

Beer battered barramundi with tartare sauce

Pulled pork sliders with apple slaw & aioli

Vegetable rice paper rolls with ginger & soy sauce

Southern fried chicken & chipotle aioli

PARTY PLATTER

\$90 (100 pieces)

Party pies

Sausage rolls

Garlic chicken balls

Spring rolls

Spinach ricotta triangles

PIZZA PLATTER

\$70 (40 slices)

Margherita

Troppo

Zucca

Carnivore

Supremo

SANDWICH PLATTER

\$60 (15 rounds)

Egg & lettuce

Ham salad

Chicken salad

Ham, cheese & tomato

Corned beef & relish

THE KITCHEN

PLATED MEALS (ALTERNATE DROP MAINS)

Choose 2 – \$29 per person

250g sirloin with broccolini, crushed potato & red wine jus

Lemon thyme baked chicken supreme with crushed potato, broccolini & mustard cream

Char grilled salmon with salsa verde & beetroot salad

Baked barramundi fillet with roasted sweet potato, broccolini & caper butter

Braised lamb shank with creamy mash & rosemary gravy

Moroccan spiced pork cutlet with savoury spiced rice & bbq glaze

Vegetarian options

Vegetarian meals need to be pre ordered

Spinach & ricotta ravioli with picante sauce & fresh shaved parmesan

Corn & zucchini fritters with beetroot salad & hummus

BUFFET

\$24 per person

Roast Joint of Meat (choose 1)

Roast leg of lamb with minted jelly

Roast leg of pork with apple sauce

Roast blade of beef with horseradish

Included accompaniments

Roasted meat gravy

Selection of seasonal roasted vegetables

Tossed house salad w/ cider dressing

Dressed apple slaw

Fresh dinner rolls w/ butter

Desserts

Chocolate brownie with fresh cream & berries

DESSERTS (ALTERNATE DROP MAINS)

Choose 2 – \$8 per person

All served with mixed berries & fresh cream

New York baked cheesecake

Chocolate brownie

Almond fruit pie

Lemon citrus tart

CHEESE & FRUIT BOARDS TO SHARE

\$12 per person

Australian blue cheese, camembert & cheddar with fresh & dried fruit & selection of crackers

CONTACT:

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