

Functions

2024 menu options

Soldiers Point Bowling Club



2 Course (alternate serve) \$50pp | 3 Course (alternate serve) \$60pp

1/2 hour service of canapes on arrival \$12pp | 1 hour service of canapes on arrival \$20pp

Cheese & Dip platter (serves 10 approx.) \$100per platter

Antipasto platter (serves 10 approx.) \$100per platter

Entree

Japanese style beef carpaccio, noodle salad, crisp wafer

Roast vegetable tarte tatin with caramelised onion & fresh tomato salsa

Kingfish ceviche, mango, cucumber, red onion, coriander & crisp tortilla

Middle eastern beef & feta filo with hummus, greek style salad & yoghurt

Cured Atlantic salmon, cherry tomatoes, green beans, hazelnuts & lemon dressing

Tomato & avocado buffalo mozzarella salad with caponata dressing

Chicken and leek parcel, fresh tomato sauce & hollandaise

Main

Roast Mediterranean roast vegetable salad, cous cous, garlic yoghurt dressing

Chicken breast wrapped in bacon with truffle mushroom risotto & jus

Slow cooked pork collar, colcannon mash, green beans, pork jus

Baked snapper fillet, spiced lentils, mango chutney

Roast duck maryland, pilaf rice, bok choy, asian broth

Lamb rump, kumara mash, roast cherry tomatoes & zucchini, rosemary jus

Dessert

Coconut panna cotta with caramelised pineapple & sesame wafer

Orange creme caramel, honeycomb, chocolate

Fresh berry meringue roulade, passionfruit coulis, caramelised white chocolate

Lemon curd tart, crisp meringue & raspberry coulis

Orange & cardamom pudding with orange caramel & fresh mascarpone

Tea/coffee station

Minimum 30 guests

Optional extras:

\$50 service fee for your cake cut & served on a platter to cake table or tea/coffee station

Cake cut & served to guests with strawberries & cream - \$6pp

Service meals (1 course) - \$35pp

Customised Cocktail Menu - starting from \$50pp (please enquire)