

Formal Menu



Entrée

Seasonal soup

Lamb backstrap, green beans, cherry tomato & cous cous salad, yoghurt dressing

Chicken caesar salad

Gnocchi, smoked chicken, porcini mushrooms, chardonnay reduction

Baked filo shell, goats cheese soufflé, chargrilled vegetables, pesto dressing (V)

Prawn rice paper rolls, vietnamese salad

Seared beef, asian greens, soy dressing

Tasmanian smoked salmon, dill & sour cream potato salad

Jumbo veal ravioli, burnt butter & sage sauce

Vegetable risotto cakes, sautéed spinach, napoli sauce (V & GF)

For a personal tour of the facilities or any other specific enquiries please contact:

Nicole Kerley

(03)9840 1881 or events@easterngolfclub.com.au

The Eastern Golf Club

473 Doncaster Road, Doncaster Vic 3108

Main

Chicken saltimbocca, grilled polenta, green beans, napoli sauce

Market fish fillet, broccolini, baked potatoes, butter, sage & caper sauce

Lamb shanks, vegetable ragu, creamy mashed potato

Porterhouse steak*, blanched green beans, herbed potatoes, peppercorn jus

Pork scotch, rosemary potatoes, root vegetables, caramelised apple, traditional gravy

Marinated lamb rump*, creamy mashed potato, sautéed garlic spinach, pan jus

Roasted pumpkin & spinach risotto
(V & GF)

Roast beef, rosemary potatoes, root vegetables, pastry star, traditional gravy

Chicken wrapped in bacon, potato rosti, cream & herb sauce

Seafood linguini, extra virgin olive oil, chilli & parsley

*denotes cooked medium



Dessert

Traditional sticky date pudding, coconut coated vanilla ice-cream, caramel sauce

Coffee ice cream spire, homemade biscotti, espresso anglaise, chocolate shavings

Individual cheese plate, Cobram mature cheddar, Willow Grove brie, quince paste, dried fruit, walnuts, sesame crackers & sliced pear

Flourless lemon cake (GF)

Chunky fruit salad, passionfruit compote (GF)

Chocolate mud cake, chocolate sauce, cream quenelle

Gingerbread, spiced poached pear, vanilla ice cream, toffee & nut praline, chocolate quill

Trio of mini petite fours

Mini pavlova, cream, berry compote

Apple & rhubarb crumble, vanilla custard, candied rhubarb

Passionfruit tart, passionfruit compote, cream quenelle

Individual baked berry cheesecake, berry compote



Two course meal \$34.50 per person

Three course meal \$39.50 per person

Pre dinner canapés \$4.50 per person

Alternate meals service \$3.00 per course

Additional items

Antipasto platter \$35.50 per table

Australian cheese platter \$35.50 per table

Sliced fruit platter \$35.50 per table