

TASMANIA
GOLF
CLUB

FUNCTION MENU OPTIONS



1420 Tasman Highway, Barilla Bay, 7170. Ph: 6248 5098

FUNCTION INFORMATION

CATERING

Our menus are structured to provide the highest quality food to you and your guests.

Our Chef and kitchen team have many years experience in all styles of cooking, and have developed menu choices that ensures the best local ingredients are sourced and utilised.

Our menus are also designed so that your function will receive prompt service and delivery of your meals.

Any dietary requirements are happily catered for, and we will work with you to ensure every guest is catered for.

BEVERAGE

The Tasmania Golf Club beverage packages are designed for ease of service & selection for beverage service. Beverage Packages are available.

Please don't hesitate to contact us should you have any queries.

ROOM HIRE

As a rule we do not charge a room hire, but instead apply a minimum spend on food for exclusivity. This minimum spend varies according to the day of your function and in some circumstances a deposit to secure the date will be required

Please contact us directly for further information.



SET MENUS OPTIONS

DINE OUR PRE-DESIGNED \$35 OR \$40 SET MENU

This menu is designed to have your function fed efficiently and cost effectively, showcasing some our Main menu favourites. **20 – 50 guests**
(See menu on page3.)

PREMIUM SET MENU

2 Courses \$50.00

Selection of two **premium set menu** items from each selected section. Entree or Main **or** Main and Dessert. Meals will be served alternate drop unless pre-ordered

3 Courses \$60.00

Selection of three **premium set menu** items from each section
Entree, Main and Dessert. Guests will dine on a 3 course 3 choice menu. Meals will be served alternate drop unless pre-ordered

REDUCED MENUS

Our reduced menus are a combination of all our Main Menu favourites and allows your guests to have ample choice. Guests will pay normal menu prices and have the freedom to dine on 1-3 courses. **20 – 50 guests**

DESIGN YOUR OWN MENU

Available for 40 or more guests. Sit down with our talented kitchen team and events manager and have menu personally designed for your event.

*Prices subject on choices **40+ Guests***

BUFFET

*Upon specific request only **50+ guests***



\$35 Two Course or \$40 3 Course

*This versatile menu allows you to choose two choices for Entrée & Dessert and enjoy all choices for main course
20 – 50 guests*

Entrée

Cheesy Garlic & Garlic Pides for the table
(2 slice per person)

Main

Crumbed Scallops

Served with seasoned beer battered fries & garden salad or vegetables. *Gluten free available*

Chicken Parmigiana

Crumbed chicken breast with a sugo sauce, ham and melted mozzarella cheese topping served with beer battered chips

Beer Battered Fish of the Day

Served with beer battered chips & salad with a side of tartar and lemon wedge

Beef Schnitzel

Crumbed beef fillet served with beer battered chips & salad and choice of sauce.

Prawn & Squid Salad

Lightly seasoned squid and seared prawns served on a garden salad with chilli mayonnaise and lemon oil dressing. *Gluten Free*

Dessert

Warm Chocolate Brownie

Served with hot chocolate sauce and vanilla ice cream

Crème Brule

Served with a choc dipped sponge finger

Apple & Rhubarb Crumble

Served with vanilla ice cream

\$4.00 Additional Sides

Steamed Vegetables
Beer Battered Fries
Battered Zucchini Fries
Sweet Potato Chunky Fries
Garden Salad

PREMIUM SET MENU CHOICES

\$50 two course \$60 three course

Select two from selected courses – Served Alternate Drop

Entree:

Pumpkin soup with chive cream

Creamy seafood chowder with garlic croute' and herb oil

Seasoned squid with citrus salad

Slow Roasted Pork Belly with a fennel salad and balsamic reduction

Cured Tasmanian Salmon with tahini yoghurt and micro herbs

Smoked Chicken with potato Gnocchi, mushroom cream and baby spinach

Main:

Whole roasted eye fillet served medium on horseradish mash, roasted baby beets, carrots and brocolini.

Char Grilled Scotch Fillet with pressed potato, broccolini, slow roasted cherry tomatoes, broccolini & jus'.

Marinated lamb back strap with sweet potato mash, broccolini, baby beets and carrot tzatziki

Prosciutto wrapped Chicken breast with sweet potato medallions, broccolini, and mushroom fricassee

Crispy skinned Tasmanian Salmon on Lyonnais potato with a citrus salad and lemon burr blanc'

Pork sirloin on seeded mustard mash with broccolini, carrots and Marsala jus'

Mushroom Tagliatelle with field mushrooms, baby spinach and slow roasted cherry tomato.

Dessert:

Apple & rhubarb crumble & vanilla ice cream

Crème Brule' with chocolate coated finger

Sticky date pudding with butterscotch sauce and vanilla ice cream

Espresso Martini Parfait with white chocolate shard and choc coated coffee beans

Chocolate brownie with raspberry coulis and vanilla ice-cream

REDUCED DINNER MENU

20 – 50 PAX

ENTRÉE

Starters

Garlic Pide Bread
or
Cheesy Garlic Pide Bread
\$8.50

Main

Beer Battered Fish of the day

Served with seasoned beer battered fries & garden salad or vegetables. *Gluten Free available on request*
\$ 28

Crumbed Tasmanian Scallops

Served with seasoned beer battered fries & garden salad. *Gluten free available on request*
\$30

Chicken Schnitzel

Served with seasoned beer battered fries & garden salad
\$24

Make it a Parmigiana. ADD \$4.00

Crumbed chicken breast topped with sugo sauce, ham & melted mozzarella

Seared Prawn and Salt & Pepper Squid Salad

Lightly seasoned squid & pan seared prawns served on a garden salad with chilli mayonnaise and lemon oil dressing.
Gluten Free
\$28

350gm T Bone Steak

Served with seasoned beer battered fries & garden salad & choice of sauce
\$28

Desserts

Warm Chocolate Brownie

Served with chocolate sauce and vanilla ice cream

Sticky Date Pudding

Served with hot butterscotch sauce & vanilla ice cream

Apple & Rhubarb Crumble

Served with vanilla ice cream

All \$9.00

\$4.00 Additional Sides

Steamed Vegetables
Beer Battered Fries
Garden Salad

CHILDRENS MENU AVAILABLE FOR UNDER 12S

REDUCED LUNCH MENU

20 – 50 PAX

Choice of;

Scallops

Served crumbed or battered with chips & salad or vegetables

Small \$15.00 Large \$32.00

Char-grilled Marinated Lamb Cutlets

Served with chips & salad or vegetables

Small \$18.00 Large \$30

Chicken Parmigiana

Crumbed chicken breast topped with sugo sauce, ham and melted mozzarella, Served with chips & salad or vegetables

Small \$19.00 Large \$28.00

Fish of the Day

Served crumbed or battered with chips & salad or vegetables

Small \$15.00 Large \$ Market Price

Beef Schnitzel

Cooked to your liking and served with chips & salad or vegetables & choice of sauce

Small \$15.00 Large \$24.00

Caesar Salad

Cos lettuce, croutons, parmesan cheese, bacon, Caesar dressing topped with a poached egg

\$14.00

Add chicken \$4.00 Add Prawns \$4.00

Dessert

Warm Chocolate Brownie

With Vanilla ice-cream

Apple & Rhubarb Crumble

With vanilla ice-cream

Crème Brule

With a choc coated sponge finger

ALL \$9.00

PLATTER MENU

*All our platters aim to cater for 8 -10 people per platter
Please be aware this is just a guideline*

Antipasto Platter:

Char grilled vegetables, Salami, ham, olives, semi sun dried tomatoes, feta & flat bread (\$65)

Canapé Platter:

Smoked Salmon bilini with horseradish cream, goats cheese and lemon mousse tart, seeded mustard and Virginian ham mousse cup, Tomato, basil & feta Bruschetta cups (\$70)

Hot platter:

Chicken breast meatballs, mini quiches, flame grilled beef meat balls, arachini balls, salt & pepper squid. Sweet chilli & Tomato Sauce (\$60)

Yum Cha Platter:

Vegetable Spring Rolls, Mini Dim Sims, Samosas, Sweet and sour rolls served with Kecap Manis and Sweet Chilli sauce (\$60)

Dip platter:

3 x Chefs choice Dips with crackers and Flat Bread (\$60)

Tasmanian Cheese Platter:

Cheddar, Blue and Brie with South Cape crackers, Quince paste, Muscatels and seasonal fruits (\$90)

Cold Seafood platter:

Available & priced upon request

Mixed Sandwich Platter

A selection of mixed salad sandwiches including; chicken, ham, beef. (\$50 - \$70)

Hot Seafood Platter:

Available & priced upon request

Dessert Canapé Platter

Chocolate brownie bites, strawberry mousse cups, mini lemon tarts. (\$70)

Scones, Jam & Cream Platter

Freshly baked scones topped with strawberry jam and a dollop of whipped cream. (\$50)

SENIORS MENU

Minimum of 15 guests with seniors cards

Please note meal sizes are reduced from ordinary menu (Excludes Sunday)

\$20 - 2 course

Mains

Chicken schnitzel

With chips & salad

Battered Scallops

With chips & salad

Battered Fish

With chips & salad

Salt & Pepper Squid Salad

Dessert

Chocolate Brownie

with and ice cream

Apple & Rhubarb crumble

with ice cream

Creme Brulee

With chocolate chard

Includes Tea & coffee station

(Percolated coffee only)

BUFFET

All Buffets served with Bread Rolls and Butter
Presented and served by our talented kitchen team.

ENTREE, SELECT 2

Trio of dips with flat bread

Garlic Bread

Antipasto with cold meats and marinated vegetables

Mixed Bruschetta

MEATS, SELECT 2

Roast Pork with apple sauce and crackling

Roasted Chicken with Dijon mustard sauce

Roast Beef with Shiraz Jus

Roast Lamb with mint sauce and minted gravy

Baked Fish of the day with lemon and dill sauce

SIDES AND SALADS, SELECT 4

Roasted Rosemary
Potatoes

Garden Salad

Roast Pumpkin

Greek Salad

Roast Carrots, Peas &
Broccoli

Pasta / Potato Salad

Coleslaw

DESSERT, SELECT 2

Kiwi Fruit and Strawberry Pavlova Roulade

Chocolate Brownie

Sticky Date Pudding with butterscotch sauce

Apple & Rhubarb Crumble

BEVERAGE OPTIONS

ON ACCOUNT

Your guests consume, over a nominated period, the liquor to be served of your choice, with the account being finalised at the conclusion of the function.

FIXED LIMIT BAR TAB

A pre decided set dollar limit with a pre-selection of beverage inclusions.

CASH ON CONSUMPTION

Your guests purchase their own beverages from the bar for cash on an individual consumption basis.

PACKAGES

DELUXE

Excluding basic spirits / Including basic spirits

2 hours = \$43 pp / \$53 pp

3 hours = \$53 pp / \$68 pp

4 hours = \$61 pp / \$81 pp

5 hours = \$67 pp / \$92 pp

Products includes the following:

your choice of two (2) whites from the following:

Rothbury Estate Chardonnay, Rothbury Estate Sparkling, Richland Moscato, Cool Climate NZ Sauvignon Blanc, Riposte Pinot Gris,

PLUS ONE TASMANIAN WHITE

*Josef Chromy Sauvignon Blanc, Josef Chromy Sparkling, Josef Chromy Pepik Chardonnay, Holm Oak Pinot Gris
(Subject to brand change)*

Your choice of two (2) reds from the following:

Rothbury Estate Shiraz Cabernet, The Stump Jump Cabernet Sauvignon, Hanging Rock ROCK Merlot,

PLUS ONE TASMANIAN RED

Josef Chromy Pepik Pinot Noir, Holm Oak Pinot Noir,

Inclusive Tap Beer/Cider:

All Tap Beer & Cider: Carlton Draught, Cascade Draught, Great Northern Mid Strength, Mercury Draught Cider

PACKAGE BONUS

Guests can purchase basic spirits on a bar tab or cash basis for only \$6.00 each

STANDARD

Excluding basic spirits / Including basic spirits

2 hours = \$28 pp / \$42 pp

3 hours = \$35 pp / \$56 pp

4 hours = \$41 pp / \$69 pp

5 hours = \$46 pp / \$81 pp

Products includes the following:

Selected wines & sparkling:

*Rothbury Estate sparkling,
Rothbury Estate chardonnay
Rothbury estate Shiraz Cabernet
Cool Climate NZ Sauvignon Blanc*

Inclusive Tap Beer:

All Tap Beer: Carlton Draught, Cascade Draught, Great Northern Mid Strength