



CASCADE
DINING

**FUNCTION
MENU**

CLUB BELROSE



BOWLS/OUTDOOR DINING

\$80 PER PLATTER (25 pcs)

- Mix baguettes W/ cured meat/roast veg/chicken
- Mix wraps W/ schnitzel/veg/salmon
- Arancini balls mushroom and parmesan(vg)
- Grilled chicken skewers W/ spicy peanut sauce(gf)
- Vegetarian spring rolls W/ sweet chilli sauce
- BBQ chicken wings W/ chilli mayo (gf)
- Beef sausage roll
- Oysters Kilpatrick(gf)

\$100 PER PLATTER (20 pcs)

- Fish cakes House made mix seafood cakes W/ sweet chili hoisin
- Pulled pork sliders W/ apple slaw, buttermilk ranch and pickle
- Moroccan lamb skewers W/ tzatziki (gf)
- Coconut prawn taco W/ pineapple salsa & citrus aioli
- Stir fry Singaporean chicken noodle box
- Spaghetti bolognaises pasta box

\$55 PER CLASSIC PIZZA SLAB 18" x 11"

- Margarita
- BBQ chicken
- Pepperoni
- Prawn and Chorizo
- Tandoori chicken
- Vege supreme (vg)

*GF ON REQUEST +10

Our chef can work with you to create a personalized menu for your function.

Subject to change due to seasonal availability..

Beverage Packages or bar tabs may be arranged for functions only and must be confirmed with Club Belrose Administration 10 days in advance of function or event.

No food or beverage may be brought onto the premises for consumption.

Minimum spends may apply for the exclusive use of an area.

CASCADE
DINING

SOCIAL EVENTS

\$30 PER GUEST

- Selection Of Wraps & Sandwiches
- Vegetarian Spring Rolls
- Three Cheese Mushroom Arancini
- Gourmet Beef Sausage Rolls
- Selection Of Cakes

\$45 PER GUEST

- Moroccan lamb skewers W/ Hummus, dukkha
- Pulled pork sliders W/ apple slaw, buttermilk ranch and Pickle
- Fish cakes W/ House made mix seafood cakes with Sweet chili hoisin
- Crab Bruschetta W/ Heirloom tomato Salsa, fried capers
- Poke box W/ soba Noodles, edamame, salmon & seaweed

ADD

- COFFEE/TEA \$5PP
- SYDNEY ROCK OYSTER \$40/DOZ
- HOUSE BAKED FOCCACIA WITH OLIVES & HUMMUS \$50
- CURED MEAT/CRISP BREAD/MARINATED OLIVES \$100
- CHEESE /CRISSINI/SULTANAS/FRESH BERRIES \$100
- LARGE SEASONAL FRUIT PLATTER \$100

Our chef can work with you to create a personalized menu for your function.

Subject to change due to seasonal availability.

Table linens available to hire for \$10.

Beverage Packages or bar tabs may be arranged for functions only and must be confirmed with Club Belrose Administration 10 days in advance of function or event.

No food or beverage may be brought onto the premises for consumption.

Minimum spends may apply for the exclusive use of an area.

CASCADE
DINING

SET MENU

PRE ORDER

ALTERNATE DROP CHOOSE 2 FROM COURSE

2 Course \$50 / 3 Course \$60

Available for 30 adults or more. Subject to change due to seasonal Availability.

ADD: SEAFOOD TO START-UP

- **SYDNEY ROCK OYSTER MP**

Served natural with traditional condiments

- **TASSI SALMON SASHIMI \$40**

Served with organic soy, seaweed, pickled
ginger, and wasabi

ENTREE

- **CRAB BRUSHETTA**

Heirloom tomato salsa, fried capers

- **COS (vg)(gf)**

With ranch dressing, radish, Roasted almond

- **LOBSTER ROLL**

WA Lobster, chives mayo on milk bun

MAINS

- **CHICKEN SCHNITZEL**

Parmesan-thyme crusted, carrot & apple remoulade, hand cut chips and gravy.

- **ALE BEER-BATTERED BARRAMUNDI**

Hand cut chips, lemon, tartare

- **CHICKEN MARSALA**

Chicken supreme with mushroom in a marsala wine butter sauce
serve over linguine with vintage cheddar

- **STRIPLOIN STEAK (gf)**

Flame broiled steak with Paris mash, Roasted bell papers,
confit garlic and veal jus

- **MISO GLAZED EGGPLANT (vg)(gf)**

Crispy quinoa, avocado, hummus, caramelised e-shallots

DESSERT

CHEF TIRAMISU

Fresh berries

STICKY TOFFEE PUDDING

Vanilla bean Ice Cream

CASCADE
DINING