

The background of the entire page is a blurred photograph of a restaurant interior. A dark, semi-transparent rectangular panel is centered over the image. The text 'CASCADE' is written in a large, bold, gold-colored serif font at the top of this panel. Below it, a thin, wavy gold line separates the word 'CASCADE' from the word 'DINING', which is also in a bold, gold-colored serif font but smaller. In the center of the panel, the words 'FUNCTION' and 'MENU' are stacked vertically in a large, bold, white sans-serif font. At the bottom of the page, the words 'CLUB BELROSE' are written in a large, blue serif font, with a thin blue underline beneath the word 'CLUB'.

# 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

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*Table linens available to hire for \$10.*

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**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