



FUNCTIONS & EVENTS

DRUMMOYNE SAILING CLUB

FUNCTION CATERING PACKAGE | \$60 PER PERSON

STARTER PLATTERS

- garlic bread (complimentary)
- peking duck spring rolls (additional \$3pp)
- bruschetta (additional \$3pp)
- ham & mozzarella croquettes (additional \$3pp)
- potato wedges (additional \$3pp)
- sydney rock oysters natural (\$38 per dozen)

ENTRÉE PLATTERS (CHOICE OF 2 ITEMS)

SALT & PEPPER CALAMARI

fried local calamari

SPRING BAY MUSSELS

parsley, garlic, napoletana sauce

TORTELLINI BOSCAIOLA

beef tortellini pasta, sautéed onion, bacon, mushroom, cream

PENNE BOLOGNESE

penne pasta, slowly braised beef ragu, parmesan

CHICKEN CEASAR SALAD

cos lettuce, bacon, crouton, egg, parmesan, caesar dressing

CHARGRILLED VEGETABLE & HALOUMI SALAD

mixed lettuce, eggplant, zucchini, pumpkin, capsicum, haloumi, pesto aioli

COLD SEAFOOD PLATTERS (additional \$15pp)

Queensland Tiger prawns (2pp), sydney rock oysters (2pp), Tasmanian

smoked salmon

PRAWN & ASPARAGUS RISOTTO (additional \$5pp)

king prawns, asparagus, mixed mushroom

CRAB PENNE ALLA VODKA (additional \$5pp)

blue swimmer crab meat, napoletana, cream, vodka

MAIN COURSE PLATTERS (CHOICE OF 2 ITEMS)

ROAST CHICKEN DRUMSTICKS

roasted free range chicken drumsticks, honey, soy, rosemary

NEPALESE LAMB CURRY

braised spiced lamb, steamed rice

BARRAMUNDI

grilled WA cone bay barramundi fillet

CRISPY PORK BELLY

Berkshire pork belly, apple sauce

SOUVLAKI PLATTER

mixed chargrilled chicken & pork belly skewers, hummus

FISHERMAN'S PLATTER

fried flathead, calamari, whiting & prawn cutlets

LAMB RACK (additional \$10pp)

whole rack of herb crusted lamb cutlets, red wine jus

LAMB SHOULDER (additional \$5pp)

whole braised lamb shoulder, tzatziki, tabouli

SIDES (CHOICE OF 1)

CHIPS

MIXED LEAF GARDEN SALAD

ROAST VEGETABLES

BBQ CORN

MASHED POTATO

Additional items charged at \$3pp per item