

TURA BEACH COUNTRY CLUB

FUNCTION MENU

Cold Grazing Platters

\$32 per person

Freshly baked rolls

Crackers & breads

Marinated and pickled vegetables

Cured meats

Cold meats- Chicken-Beef-Turkey-Ham

Variety of Dips

Fresh vegetable sticks

Cheeses

Garden salad

Potato and bacon salad

Chipotle coleslaw

Condiments & sauces

Fresh fruits

Nuts & Dried fruits

Pavlovas

Chocolates & popcorn

Cheesecakes

TURA BEACH COUNTRY CLUB

FUNCTION MENU

Entree

Choose from two of the below options

Smoked salmon with roast beetroot, fennel and orange salad

Baby cos salad tossed with shredded chicken, bacon and croutons
dressed with chef's homemade Caesar dressing

Tandoori chicken salad with cucumber, rocket, tomato and fresh
lemon

Soy and honey glazed duck salad with a spring onion and soy
dressing

Rare roasted eye fillet with an Asian salad and Thai style sauce

Chili soy pork belly salad topped with sweet potato crisps

Tamarind prawn spring rolls with a spiced orange dipping sauce
and garnish salad

TURA BEACH COUNTRY CLUB

FUNCTION MENU

Main course

Choose two of the below options

Tasmanian Salmon served with a lemon caper sauce

Roasted fillet of wild barramundi with a lemon and lime vinaigrette

Stuffed chicken breast filled with semi dried tomato and spinach
finished with basil pesto

Roasted lamb rump cooked medium, sliced and served with a red
wine jus

Lamb shank slowly braised and finished with a thick braising gravy

Grilled beef fillet steak cooked medium topped with caramelized
red onion jam

Roasted pork loin cutlet with grilled apple and plum jus

Chicken breast wrapped in local made prosciutto with red wine jus

Whole roasted rib eye of beef served pink with peppercorn jus

Confit duck leg with orange quince glaze

Pork belly with roasted pear and red wine jus

Pressed lamb shoulder with a mint jus

TURA BEACH COUNTRY CLUB

FUNCTION MENU

Dessert

Choose two of the below options

Lemon and lime tart with king island cream and cinnamon sugar

Flourless orange and almond cake with orange syrup and king island cream

Pear frangipani tart with double cream and mango coulis

Vanilla bean pannacotta with fresh berry compote

Homemade layered tiramisu with rich coffee biscuit crumb

Choc mint ripple cake with hot chocolate sauce

White chocolate and berry cheesecake with double cream and berry coulis

Layered individual trifle