



The Kew Golf Club
Est 1894



Functions at Kew

Entrée

Potato and leek soup with a char gilled scallop, smoked salmon and cream fraiche.

Hot smoked Atlantic salmon with prawn and tomato salsa, white asparagus and garnished with baby herbs and lemon oil.

Tempura battered soft shell crab served with a Thai herb salad and a dressing of sweet soy and lime.

Oven roasted quail resting on a salad of watercress and mustard fruits with honey and Dijon dressing.

Crab lasagne with avocado mousse, crispy wonton sheets and roasted roma tomato and basil oil.

Seared fillet of Southern Ocean blue fin tuna with wasabi mayonnaise resting on a salad of cucumber spaghetti, rice noodles and pickled ginger.

Jumbo agnolotti filled with spinach and ricotta garnished with wild rocket and shaved Grana Padano and rich Napoli sauce.

Caramelized onion and wild mushroom ragout on char grilled polenta with baby rocket and vino cotto dressing.

Chilled South Australian king prawns resting on fennel and orange salad with citrus fruit vinaigrette.

Main Course

Confit of duck leg on mixed roasted root vegetables, potato fondant and a spiced orange glaze.

Peking marinated duck breast on wok tossed Asian vegetables with a port and plum sauce.

Chicken fillet with olive tapenade and fetta cheese on roasted eggplant, zucchini and capsicum with oven roasted Kipfler potatoes and a rich ratatouille sauce.

Slow roasted lamb rack with gremolata rub served with gratin potatoes, green peas, garlic wilted spinach and a rosemary jus.

Grilled tenderloin of Gippsland beef on a roasted field mushroom served with onion jam, sweet potato mash, pancetta crisps and red wine jus.

Roasted chicken fillet wrapped in prosciutto on a casserole of vine ripened tomatoes, cannellini beans and chorizo sausage with Tuscan style potatoes and broccolini.

Roasted Otway pork fillet medallion on oven roasted baby vegetables and new season baby potatoes with a white wine and honey mustard sauce.

Grilled Northern Territory barramundi fillet with sundried tomato pesto on a duo of green and yellow French beans with saffron and lemon oil dressing.



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Oven baked fillet of Bass Strait blue eye served with braised fennel, snow peas and dressed with salsa verde.

Roasted salmon fillet on steamed green asparagus with blistered truss tomatoes and dressed with lemon, tarragon and garlic sauce.

Additional dishes

Oven roasted kipfler potatoes	\$15.00 per table
Creamy Desiree mash	\$15.00 per table
Dutch cream potatoes Tuscan style	\$15.00 per table
Panche of mixed vegetables	\$15.00 per table
Rocket, Grana Padano and vino cotto	\$14.00 per table
Radicchio and orange salad	\$14.00 per table
Baby Cos, parma ham and lemon oil	\$14.00 per table
Garden salad	\$13.00 per table

Dessert

Baked vanilla cheese cake with mixed berry compote and King Island double cream.

Rich chocolate mousse served in a martini glass with fresh cream, minted strawberries and a chocolate cigarillo.

Caramelized lemon tart with passionfruit sorbet and mint syrup.

Belgian chocolate tart with macerated mixed berries and Chantilly cream.

The Kew Golf Club's soft centered dark chocolate pudding with callebuet chocolate ice cream and vanilla syrup.

Caramelized lemon tart with passionfruit sorbet and mint syrup.

Vanilla panna cotta with mango coulis, almond biscotti and Iranian pistachio fairy floss.

Selection of Australia's finest cheeses with crisp breads & fruits. (per table)

Two courses \$50.00

Three courses \$59.00

Alternating surcharge \$5.00 per person