



The Kew Golf Club
Est 1894



Functions at Kew

Entrée

Traditional minestrone soup with parmesan shavings.

Grilled prawn and chorizo salad with rocket, fetta, cherry tomato's lemon oil and mint dressing.

Potato gnocchi with char grilled vegetables in a basil and tomato Napoli sauce.

Thai calamari salad with vermicelli noodles, lime and sweet chilli dressing.

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

Smoked salmon and crab terrine with fennel, tomato, avocado salsa and baby herbs.

Poached chicken salad served with pears, dried cranberries, frizze lettuce and champagne vinaigrette.

Main Course

Braised lamb shank served on crushed baby potatoes with a vine ripened tomato and roasted vegetable sauce.

Oven roasted scotch fillet steak served on basil pesto polenta cake with wilted spinach, forest mushrooms and a red wine jus.

Chicken fillet with a chorizo farce served on pumpkin mash with broccolini and red capsicum coulis.

Roasted Otway pork fillet cutlet served on braised red cabbage with French beans and spiced apple sauce.

Grilled Northern Territory Barramundi served on Thai noodle stir fry with tom yum sauce

Oven baked Tasmanian ocean trout fillet served on horseradish mash with roasted beetroot, snow peas and lemon thyme dressing.

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



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Additional dishes

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| 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

Steamed Belgium chocolate pudding served with mint ice cream and chocolate sauce.

Caramelized lemon tart served with double cream and mango coulis.

Warm apple and rhubarb crumble served with vanilla bean ice cream.

Sticky date pudding with warm butterscotch sauce served with rum and raisin ice cream.

Raspberry and white chocolate cheese cake served with berry coulis, double cream and coconut hail.

Vanilla crème brulee with spice pineapple and Chantilly cream.

Selection of Australia's finest cheeses with crisp breads and fruit. (per table)

Prices

Two courses \$43.00

Three courses \$52.00

Alternating surcharge \$5.00 per person