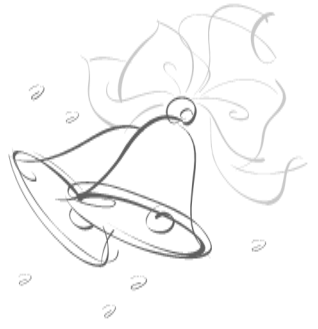


# Menu's

# Sample Buffet Menu



Canapes on arrival

Roast leg of pork  
Medallions of beef  
Chicken mignons

Cold meat platter - chef's selection of 3 choices  
Seafood platter with fresh prawns & oysters

Caesar salad  
Watercress salad (seasonal)  
Slaw  
Fresh fruit platter

Compilation of hot roast vegetables (baked or steamed)  
Steamed seasonal vegetables

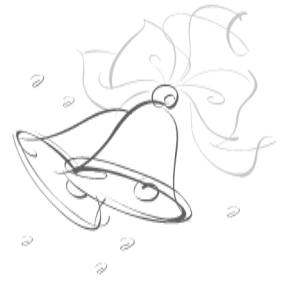
Sacher torte  
Pecan & macadamia nut tart  
Crème brulee

Bread roll, tea, coffee & mints

This is an example only & can be altered to  
accommodate your favourite dishes.

Table Service of Desserts is included in Buffet price if requested

# Buffet Selections



## Seafood

Platter with fresh prawns & oysters

## Roast - Choose 1

Leg of pork, served with apple sauce, crackling & jus

Leg of lamb, served with mint sauce & jus

Breast of turkey, served with cranberry sauce & jus

Roast Beef, served with Yorkshire pudding, horseradish & jus

## Hot Dishes - Choose 2

Grilled lamb cutlet with pepper or mushroom sauce, Medallions of beef, Vegetable korma, Fettucinne bosciola or carbonara, Satay chicken, Chicken mignons, Atlantic salmon.

## Cold Meat Platter

Chefs selection of 3 choices

## Rice - Choose 1

Fried, Steamed

## Vegetables / Salads

Steamed seasonal vegetables, Compilation of hot roast vegetables (baked or steamed), Classic Caesar salad, Garden salad, Quinoa salad

## Desserts - Choose 3

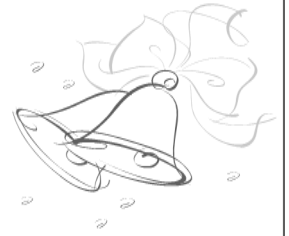
Chocolate profiteroles, Pecan & macadamia nut tart, Sticky date pudding, Lemon meringue tartlet, Apple & berry pie, White chocolate & raspberry cheesecake

## Served with

Assorted bread baskets, tea, coffee & mints

(Note: Table service of dessert is included in Buffet price if requested)

# Sample Set Menu



2 or 3 Course Choice of 2

Canapes on arrival

## Entree

Entrée Platters to the Table - please select 4 choices

Grilled haloumi, Crumbed garlic mushrooms, Prawn twisters, Arancini balls,  
Satay chicken kebabs, Lamb kofta, Salt & pepper calamari skewers,  
Served with your choice of Caesar or Greek salad

## Main

Beef medallions  
Atlantic salmon

## Dessert

Pecan & macadamia nut tart  
White chocolate & raspberry cheesecake

## Served with

Bread rolls, coffee, tea & mints

# Entrees

## Entrée Platters to the Table - please select 4 choices

Grilled haloumi, Crumbed garlic mushrooms, Prawn twistlers, Arancini balls, Satay chicken kebabs, Lamb kofta, Salt & pepper calamari skewers, Served with your choice of Caesar or Greek salad

### Smoked Salmon Roulade

### Caramelized Onion & Pumpkin Tartlet

### Seafood Chowder

### Salt & Pepper Calamari Skewers

Served on a crispy salad with lime & chilli dressing

### Garlic Prawn Skewers

Skewered green prawns marinated in garlic & seasoned olive oil, barbequed, served with lemon & spring onion cous cous

### Medley of Seafood

Sea scallop topped with king prawn, calamari, market fish piece baked garlic butter, finished with an Asian laksa sauce

### Classic Caesar Salad

Crispy cos lettuce with garlic croutons, bacon bound in our home made dressing, sprinkled with shavings of Italian parmesan

### Tempura Coconut King Prawns

Fried in shredded coconut & tempura batter, served with mango chutney

### House made Soups on Request

### Avocado & Tomato Bruschetta

Thick slices of bread brushed with olive oil & toasted, topped with avocado & tomato salsa, sprinkled with parmesan shaves

### Brie and Pumpkin Frittata

Roasted butternut pumpkin, sage frittata topped with soft brie & onion marmalade, served with baba ghanoush

### Chicken Kebabs

Succulent chicken kebabs with satay sauce, served on a bed of jasmine rice with a pappadum

### Peking Duck Pancake

Peking duck, cucumber & snow pea sprouts, served in a pancake with a hoisin dipping sauce

### Deep Fried Camembert

Served with a cranberry coulis



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# Mains

## Roast On Request

### Medallions of Beef

Pan fried medallions of beef, served on a pana di casa crouton, with a choice of 1 sauce (pink peppercorn, Dianne, mushroom or Béarnaise sauce)

### Pork Belly

Served on braised apple & fennel, with a red wine jus & a splash of truffle oil

### Mediterranean Chicken

Filled with semi dried tomato stuffing, baked & finished with red wine jus & béarnaise sauce

### Baked Truffle Chicken Supreme

Baked chicken supreme rested on wild mushroom & English spinach risotto finished with white truffle oil

### Chicken Yules

Baked chicken breast, filled with a traditional sage and onion stuffing, served on a red wine jus

### Medallions of Lamb Rump

Topped with a fresh herb crust

### Atlantic Salmon Fillet / Barramundi Fillet

Please choose a fish & style of your cooking choice

A) baked fish topped with green prawns, fried capers, lemon wedge, finished with char grilled red capsicum vinaigrette

B) char grilled fish served on a sebago potato mash, finished with a splash of white truffle oil

### Lamb Rump

Served with goats cheese, roasted red capsicum, rocket salad, finished with a caramelised balsamic glaze

### Butternut Pumpkin & Pine Nut Risotto

Served on English spinach, topped with fresh chopped herbs & shaved parmesan

### Pesto Vegetarian

Cherry tomato, onion, garlic, artichoke, mushroom, white wine, rocket, Neapolitan sauce, pesto, parmesan cheese & kalamata olives



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# Desserts

## Bread and butter pudding

Served with custard & ice cream

## Pecan and macadamia nut tart

Served warm with brandied ice cream

## Sticky date pudding

Served with fresh whipped cream and butterscotch sauce

## Rhubarb, apple & biscuit crumble

Compote of sweetened rhubarb, topped with peanut biscuit crumble with custard & cream

## Lemon crepes

Delicate crepes, warmed in a sweet lemon butter sauce, served with vanilla ice cream

## Chocolate fondant pudding

Served with vanilla ice cream

## Cheese & petit fours

Served in the middle of the table, a Chefs selection of cheeses consisting of a mild blue, vintage cheddar ,mature brie with a duo of strawberry topped vanilla cheesecake tartlet & rumball

## Sacher torte

Dark chocolate cake, served with fresh strawberries and whipped cream

## Pavlova

Traditional pavlova served with fresh fruit salad and whipped cream

## Vanilla bean panna cotta

Vanilla flavoured Italian pudding, served with wild berry compote

## White chocolate & raspberry cheesecake

House made cheesecake with raspberries

## Profiteroles

Filled with crème patisserie, topped with chocolate, served with cream



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# Children's Menu

## Main Meals

### Mini Roast

Roast of the day served with vegetables and gravy

### Fish Bites

Battered fish pieces, served with chips

### Chicken Tenderloins

Crumbed chicken tenderloins, served with chips

### Pizza

Choose your own topping, served with a side salad.

## Sweets

Ice Cream & flavouring

Chocolate Brownie and ice cream

Cost: \$1.50 per year of age, up to 12 years.



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# Wine List

## WHITE WINES

	Glass	Bottle
Accomplice Moscato <i>(Bilbul, NSW)</i>	4.50	18.50
Lindeman's Henry & Sons Chardonnay <i>(Red Cliffs, Victoria)</i>	4.50	18.50
Stony Peak Semillon Sauvignon Blanc <i>(Red Cliffs, Victoria)</i>	4.50	18.50
Encore Moscato <i>(Nuriootpa, South Australia)</i>	5.20	23.50
Matua Sauvignon Blanc <i>(Marlborough, New Zealand)</i>	6.20	23.95
T'Gallant Cape Schank Pinot Grigio <i>(Mornington Peninsula), Victoria)</i>	6.70	23.50
Artemis Sauvignon Blanc <i>(Mittagong, NSW)</i>	6.70	29.95
Secret Stone Sauvignon Blanc <i>(Marlborough, New Zealand)</i>	7.20	28.95
Seppelt The Victorians Chardonnay <i>(Great Western Victoria)</i>	—	26.00

## RED WINES

	Glass	Bottle
Artemis Pinot Noir <i>(Mittagong, NSW)</i>	6.70	29.95
Rothbury Cabernet Merlot <i>(Red Cliffs, Victoria)</i>	4.50	18.50
Odd Socks Shiraz <i>(Yenda, NSW)</i>	4.50	18.50
Odd Socks Shiraz Cabernet Merlot <i>(Yenda, NSW)</i>	4.50	18.50
Rosemount Little Berry Shiraz <i>(Nuriootpa, South Australia)</i>	6.70	26.50
Rosemount Diamond Label Merlot <i>(Nuriootpa, South Australia)</i>	6.70	26.50
Wolf Blass Yellow Cabernet Sauvignon <i>(Nuriootpa, South Australia)</i>	6.70	26.50
Penfolds Bin 28 Kalimna Shiraz <i>(Magill, South Australia)</i>	—	50.00
Wynn's 'The Gables' Cabernet Sauvignon <i>(Coonawarra, South Australia)</i>	—	33.00
Pepper jack Shiraz <i>(Angaston, South Australia)</i>	—	46.00
Penfolds Koonunga Hill 76 Shiraz Cabernet <i>(Magill, South Australia)</i>	—	33.00



PRICES SUBJECT TO CHANGE  
WITHOUT NOTIFICATION

# Wine List

## ROSE

Bendooley Estate Rose  
(Berrima, NSW)

Glass

7.70

Bottle

31.00

## SPARKLING WINES

Yellow glen Piccolo 200ml  
(Nuriootpa, South Australia)

Glass

—

Bottle

7.90

Rothbury Cuvee  
(Red Cliffs, Victoria)

—

18.40

Peacock Lane Cuvee  
(Nuriootpa, South Australia)

—

29.50

## Bottled Beers

Hahn Premium Light	5.00
XXXX Gold	5.30
Tooheys New	5.50
VB	5.50
Carlton Dry	6.30
Hahn Super Dry	6.30
Tooheys Extra Dry	6.30
Corona	7.40

## Carrington Room Only

### Tap Beer

Tooheys New, VB, XXXX Gold, Tooheys Extra Dry or Hahn Light

### Light / Mid Strength from

Middy 4.30 Schooner 5.10

### Full Strength from

Middy 4.40 Schooner 6.00

## Joadja / Nattai Room

Bottled Beer only is available

## Spirits & Soft Drink

Please ask our friendly staff for the selections

Fruit Punch 35.00 - Full bowl



PRICES SUBJECT TO CHANGE  
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Updated 21/12/17

# Table Service Wine List

WHITE WINES	Glass	Bottle
Lindemans Henry & Sons Chardonnay <i>(South Eastern Australia)</i>	5.40	23.95
Stony Peak Semillon Sauvignon Blanc <i>(South Eastern Australia)</i>	5.40	23.95
Accomplice Moscato <i>(Marlborough, NZ)</i>	5.40	23.95
Encore Moscato <i>(South Eastern Australia)</i>	6.10	27.95
Matua Sauvignon Blanc <i>(Marlborough, NZ)</i>	7.10	29.50
Seppelts The Victorians Chardonnay <i>(South East Victoria)</i>		29.95
T'Gallant Cape Schank Pinot Grigio <i>(Mornington Peninsula)</i>	7.60	31.50
Secret Stone Sauvignon Blanc <i>(Marlborough, NZ)</i>	8.00	34.95
RED WINES	Glass	Bottle
Rothbury Cabernet Merlot <i>(South Eastern Australia)</i>	5.40	23.95
Odd Socks Shiraz <i>(South Eastern Australia)</i>	5.40	23.95
Rosemount Little Berry Shiraz <i>(Barossa, SA)</i>	7.60	31.95
Wolf Blass Yellow Cabernet Sauvignon <i>(Barossa SA)</i>	7.60	31.95
Wynns The Galbles Cab Sav Shiraz <i>(Coonawarra, SA)</i>		39.00
Penfolds Koonunga Hill Seventy Six Shiraz Cab <i>(Coonawarra, SA)</i>		41.00
Pepperjack Shiraz <i>(Barossa, SA)</i>		51.95
Penfolds Bin 28 Kalimna Shiraz <i>(Coonawarra, SA)</i>		9.95
SPARKLING WINES		Bottle
Yellowglen 200ml Piccolos <i>(South Eastern Australia)</i>		9.50
Rothbury Sparkling <i>(South Eastern Australia)</i>		23.95
Peacock Lane <i>((South Eastern Australia)</i>		35.95



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## Bottled Beers

Hahn Premium Light	5.90
XXXX Gold	5.90
Tooheys New	6.90
VB	6.90
Carlton Dry	6.90
Hahn Super Dry	6.90
Tooheys Extra Dry	6.90
Corona	8.40

## Carrington Room Only

### Tap Beer

Tooheys New, VB, XXXX Gold, Tooheys Extra Dry or Hahn Light

Light / Mid Strength from

Middy 4.60                      Schooner 6.80

Full Strength from

Middy 5.00                      Schooner 7.40

## Joadja / Nattai Room

Bottled Beer only is available.

## Spirits & Soft Drink

Please ask our friendly staff for the selections

Fruit Punch    35.00 - Full bowl



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## **Beverage Packages**



### **Sparkling:**

Rothbury Estate Sparkling (South Eastern Australia)

### **White Wines:**

Stony Peak Semillon Sauvignon Blanc (South Eastern Australia), Henry & Sons Chardonnay (South Eastern Australia)

### **Red Wines:**

Rothbury Cabernet Merlot (South Eastern Australia), Odd Socks Shiraz (South Eastern Australia)

### **Beers:**

Hahn Premium Light, Carlton Dry, XXXX Gold, Tooheys New, VB, Hahn Super Dry, Tooheys Old, Pure Blonde, Tooheys Extra Dry

### **Non Alcoholic Drinks:**

Soft Drink  
Orange Juice  
Still Water

### **Package Rates:**

3hr Package: \$20.00 per person  
4hr package: \$24.00 per person  
5hr Package: \$28.00 per person