



# SPECIAL EVENT SEATED OPTIONS

We're excited to help you celebrate your special occasion and are committed to making your experience at Eastwood truly memorable.

Please feel free to connect with our team to explore the available options and discuss how we can best meet your needs for your special event.

**Room Hire:** Members \$200 | Non-Members \$250  
(includes tea & coffee station)

**Security Bond:** Only required for certain events

Choose your favourites:

Select your Entree - Mains - Desserts

2 or 3 course options available

For all function enquiries contact our office on  
03 9728 2944 or [marketing@eastwoodgolf.com.au](mailto:marketing@eastwoodgolf.com.au)

2 Course \$44 pp | 3 Course \$52 pp (courses are served alternately)

Please select two options from each category

### Entree

	Potato & pumpkin gnocchi with bacon, tomato & basil
	Smoked salmon and prawn terrine, with a caper & dill aioli
	Smoked chicken, bacon & mushroom tartlet, bound in a cream chive sauce, finished with parmesan & roquette
	Pork or vegetarian dumplings on a Vietnamese coleslaw with house made dipping sauce

	Chicken & bacon Caesar salad
	Sundried tomato & parmesan arancini with sweet chilli mayo (v)
	Classic prawn cocktail with chiffonade lettuce & cocktail sauce
	Pork Belly with carrot smear and plum jus, finished with golden crackle

### Mains

	Braised beef brisket set on potato puree, finished with fresh greens & red wine jus
	Chicken breast fillet, filled with Yarra Valley feta, sundried tomato & spinach placed on a scallop potato with pesto Velouté
	Slow roasted lamb shank with roasted vegetables & sweet potato mash
	Salmon fillet cooked pink with vegetable couscous & bok choy finished with lemon & dill dressing
	Beef, bacon & onion pie with crisp pastry & seasonal vegetables
	Chicken breast fillet wrapped in prosciutto with sage & cajun spices
	Char Sui roast pork with golden crackle & a soy ginger glaze
	Roasted vegetable lasagne, layered with tomato, parmesan & béchamel, baked with mozzarella cheese (V)

### Desserts

	Sticky date pudding with rich butterscotch sauce and double cream
	Chocolate mud cake served with double cream and berry coulis
	Lemon tart served with berry coulis and double cream

	Gluten free orange & poppy seed cake, set on raspberry coulis and double cream
	Baked berry cheesecake, served with fresh cream and berry coulis
	Dessert platter of petite fours per table