



GOURMET BBQ

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.

For all function enquiries contact our office on
03 9728 2944 or marketing@eastwoodgolf.com.au



\$37PP

Salads, bread rolls, butter and condiments provided

Mains - Your choice of 3

	Gourmet sausages (1pp)
	Beef burgers (1pp)
	Chicken skewers (GF) (DF) (1pp)
	Beef skewers (GF) (DF) (1pp)
	Vegetable skewers (V) (VG) (1pp)
	Marinated minute steak (1pp) (+\$5)
	Vegetable lasagne Layered spinach, ricotta, sweet potato, zucchini, roasted capsicum, with tomato, parmesan, béchamel baked with mozzarella cheese (V)
	Plant based options (V) (VG) (1pp)
	Fried Onions (V)

Salads - Your choice of 2

	Potato salad
	Tossed garden salad
	Traditional coleslaw
	Thai-style coleslaw
	Pasta salad
	Roasted pumpkin, beetroot and carrot salad

OPTIONAL EXTRAS

Platters

Additional \$120 per platter
(built to cater to 10-15 persons per platter)

	Grazing platter with cheeses, dips, sliced meats, crackers, fruit & nuts
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Desserts

Additional \$10 per person

	<p>Classic Sticky Date Pudding (V) A warm, house-made date sponge drenched in a rich, velvety butterscotch sauce, served with double cream or vanilla ice cream</p>		<p>Traditional Lemon Meringue Tart A crisp shortcrust pastry filled with a zesty, house-made lemon curd, finished with a mountain of torched Swiss meringue and a fresh raspberry coulis</p>
	<p>Lemon Tart (GFA) A crisp, buttery shortcrust pastry filled with a silky, tangy lemon curd, served with a dollop of double cream and a fresh mint garnish</p>		<p>Velvety White Chocolate Mousse A light whipped white chocolate mousse served in a house-made golden brandy snap basket, finished with fresh macerated berries and a dusting of icing sugar</p>
	<p>The Midnight Melt A rich, dark chocolate sponge with a warm, oozing ganache centre, served with vanilla ice cream and a dusting of icing sugar</p>		<p>Individual Berry Pavlova (V) (GF) A crisp-shelled mini pavlova with a soft marshmallow centre, topped with whipped Chantilly cream and a vibrant selection of seasonal macerated berries</p>