



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.

SELECT YOUR ENTREE - MAIN - DESSERT
2 OR 3 COURSES AVAILABLE

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

2 COURSE \$44 PP
3 COURSE \$52 PP
(COURSES ARE SERVED ALTERNATELY)

PLEASE SELECT TWO OPTIONS FROM EACH CATEGORY

ENTREE

	<p>Vegetable Lasagne (V) Layers of pasta sheets, with sweet potato, spinach, ricotta cheese, roasted peppers, zucchini, and a selection of cheeses served on a tomato coulis, topped with shaved parmesan</p>
	<p>Tandoori Chicken Salad (GF) Tender chicken breast marinated in aromatic spices and Greek yoghurt, sliced served on a bed of mesclun, cherry tomato, red capsicum and cucumber, served with mango salsa</p>
	<p>Tuscan Tortellini Tender cheese-filled tortellini served with a creamy semi-dried tomato and roasted garlic sauce</p>
	<p>Hand Crafted Dumpling Selection Choice of succulent scallop or garden vegetable dumplings, steamed and served over a chilled rice noodle salad with crisp julienne vegetables, fresh herbs, and a ginger-soy dipping sauce</p>
	<p>Chicken and Bacon Caesar Salad (GFA) Grilled chicken and salty bacon pieces, tossed with crunchy cos, golden croutons, and a rich Caesar dressing, topped with a poached egg and shaved parmesan cheese</p>
	<p>Prawn and Avocado Cocktail (GF) Cooked prawn cutlets, sliced avocado, cos lettuce, cocktail sauce, and lemon</p>
	<p>Grilled Beef Satay (GF) Tender strips of prime sirloin marinated in lemongrass, turmeric, and ginger, served with jasmine rice and Malaysian peanut dipping sauce</p>
	<p>Pork Belly Bao Buns Golden crispy pork belly, zesty slaw, Asian dressing and crispy shallots, served in a soft, steamed bun</p>

MAIN

	<p>Braised Red Wine Lamb Shank Slow braised lamb shank in a rich red wine sauce, served with creamy mashed potato and seasonal greens</p>
	<p>Chicken Royale (GF) Chicken breast encased with cream cheese, semi dried tomato and basil, served with fondant potato, seasonal greens and a chardonnay cream sauce</p>
	<p>Crispy Skin Tasmanian Salmon Salad (GF) (DF) Pan-seared Atlantic salmon fillet served over a vibrant radicchio and snow pea salad, with cherry tomatoes, capsicum, shaved red onion, toasted pine nuts and a lemon vinaigrette</p>
	<p>Savoury Vegetable Filo (V) Medley of Mediterranean vegetables and cream encased in golden, flaky filo, served over velvety basil and garlic cream sauce</p>
	<p>Guinness Braised Beef Brisket (GF) Slow-cooked beef in a rich Guinness and root vegetable gravy, served over buttery roasted garlic mash with sautéed seasonal greens and a glossy red wine jus</p>
	<p>Slow Roasted Crispy Pork Belly (GF) Succulent pork belly with a golden, salty crackling, served on a bed of traditional buttery colcannon mash, seasonal buttered greens, jus and spiced apple sauce</p>
	<p>Wild Forest Mushroom Risotto (V) A medley of mushrooms, garlic, white wine and thyme, folded into creamy Arborio rice and topped with shaved parmesan cheese</p>
	<p>Prosciutto Wrapped Chicken Supreme (GF) Succulent oven roasted chicken breast wrapped in thin ribbons of salty prosciutto, served with golden roasted potatoes, seasonal garden vegetables, and a delicate white wine and Dijon mustard cream sauce</p>

DESSERT

	<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>