

ROSEBUD RSL

Function
Menu
&
Package
Options



FINGER FOOD OPTIONS

\$9.50 PER HEAD – Choose 6 options from the below

PARTY PIES

PIZZA SLICES

STEAMED GYOZA

CHEFS SELECTION SANDWICHES

SAUSAGE ROLLS

COCKTAIL SPRING ROLLS

MINI DIM SIMS

VEGETARIAN FRITATA FINGERS

add Soup of the day for \$1.50 per person

\$14.50 PER HEAD – Choose 6 options from the below

KOREAN STYLE SPICY CHICKEN RIBS

ASSORTED PREMIUM PARTY PIES

GOURMET SELECTION SANDWICHES

SOUTHERN FRIED CHICKEN BITES

LEMON PEPPER FLOUNDER GOUJONS with TARTARE

HOUSEMADE SAUSAGE ROLLS

SALT & PEPPER SQUID BITES

ASSORTED MINI VOL AU VENTS

CHILLI BBQ MEATBALLS

add Soup of the day for \$1.50 per person

\$18.00 PER HEAD – Choose 6 options from the below

TEXAN BEEF SLIDERS

ASSORTED HOUSEMADE QUICHES

MINI CHICKEN BURGERS

CHIPOLATA SAUSAGES WITH TOMATO RELISH

PRAWNS TWISTERS WITH SWEET CHILLI SAUCE

PESTO AND FETA ARANCINI

GARLIC CHILLI PRAWNS

HOUSEMADE SAVOURY TARTS

PETITE FOURS SELECTION

add Soup of the day for \$1.50 per person

MORNING TEA - \$8.00 PER HEAD (only available prior to 11.30am)

SCONES, JAM AND CREAM

PETIT FOUR SELECTION

TEA AND COFFEE STATION INCLUDED IN ALL PACKAGES

SENIORS FUNCTION MENU

-ENTRÉE-

Soup of the Day

Flash Fried Calamari strips

Traditional Caesar Salad

Garlic Bread

Herb and Cheese Bread

-MAIN-

Traditional Caesar Salad

Crumbed Chicken Schnitzel

Chicken Parmigiana

Beer Battered or Grilled Cape Whiting

Roast of the Day

Penne Bolognaise

Bangers and Mash

Pork Belly

-DESSERT-

Apple and Walnut Strudel

Fruit Salad with Chantilly Cream

Mini Pavlova with passionfruit syrup

Chocolate Mousse

Homemade Lemon Cheesecake

For groups of 10 or more seniors, price per person.
50/50 served alternately

- Option 1 Main meal - \$15.90
- Option 2 Main meal and entrée - \$16.90
- Option 3 Main Meal and Dessert - \$16.90
- Option 4 Main Meal 50/50 - \$16.90
- Option 5 Main Meal 50/50 and Entrée 50/50 - \$18.90
- Option 6 Main Meal 50/50 and Dessert 50/50 - \$18.90
- Option 7 3 Course - \$17.90
- Option 8 3 Course 50/50 - \$20.90
- Option 9 Choice of Main (order taken at table) - \$17.50
- Option 10 50/50 Entrée, Choice of Main (order taken at table) - \$20.00
- Option 11 Choice of Main (order taken at table), 50/50 Dessert - \$20.00
- Option 12 50/50 Entrée, Choice of Main (order taken at table),
50/50 Dessert - \$22.50

Package 1 – Served 50/50 Alternate

2 course - \$32.90

3 Course - \$39.90

-SOUP/ENTRÉE-

ROASTED BUTTERNUT PUMPKIN SOUP

BEEF, VEG & RED LENTIL SOUP

SZECHUAN PEPPER CHICKEN SALAD

MAPLE ROASTED PUMPKIN & BEETROOT SALAD

TOMATO & BASIL SOUP WITH PARMESAN CROUTONS

CHICKEN & SWEET CORN SOUP

AVOCADO & MANGO SALAD

SHRIMP & AVOCADO SALAD

SALT & PEPPER CALAMARI SALAD

-MAINS-

ROASTED SIRLOIN OF BEEF with ROASTED VEGETABLES

TRADITIONAL ROAST OF THE DAY (PORK, BEEF OR LAMB)

CHICKEN SALTIMBOCCA ON SWEET POTATO MASH

ATLANTIC SALMON on DILL AND LEMON RISOTTO

250G PORTERHOUSE SERVED ON CHIVE MASH with BEANS & MUSHROOM SAUCE

LAMB SHANKS with MASHED POTATO AND A TOMATO RED WINE SAUCE

EGGPLANT PARMAGIANA with SEASONAL VEG or CRISP SALAD

PESTO PENNE PASTA with MUSHROOMS & CHERRY TOMATOES

-DESSERTS-

APPLE & RHUBARB CRUMBLE

CHOCOLATE SELF SAUCING PUDDING

FRESH FRUIT SALAD & CREAM

STICKY DATE PUDDING with BUTTERSCOTCH SAUCE

TIRAMISU

Package 2 – Served 50/50 Alternate

2 course - \$39.90

3 Course - 45.90

-SOUP/ENTRÉE-

ROASTED BUTTERNUT PUMPKIN SOUP
TOMATO & BASIL SOUP WITH PARMESAN CROUTONS
MANGO MACADAMIA SNOW PEA SALAD
INDIVIDUAL ANTIPASTO PLATE
CHICKEN FILO PARCEL with TOMATO RELISH
& HERB SALAD

MINISTRONE SOUP
GNOCCHI NAPOLI WITH BASIL
SZECHUAN PEPPER CHICKEN SALAD
SMOKED SALMON & AVOCADO TIMBALE
POACHED SALMON PASTA SALAD

-MAINS-

OCEAN TROUT ON FRENCH TARRAGON POTATO SALAD

BARRAMUNDI ON ASIAN VEG WITH COCONUT,
LEMONGRASS & GINGER RICE

CHICKEN BREAST POCKETED with CAMEMBERT SEMI DRIED TOMATO
& BABY SPINACH, with SEASONAL VEGETABLES

OVEN BAKED LAMB RUMP with HONEY ROSEMARY JUS
on WILTED SPINACH & MASH

CONFIT DUCK LEG ON ROASTED BUTTERNUT PUMPKIN RISOTTO

200G EYE FILLET EN CROUTE, CRISP ROSEMARY POTATOES,
GREEN BEANS & JUS

MIDDLE EASTERN LAMB FILLET on ROASTED VEGETABLE &
COUS COUS SALAD with HOMMUS

VEGETARIAN STACK WITH SWEET POTATO FRIES

FIELD & FOREST WILD MUSHROOM RISOTTO TOPPED WITH FRESH HERBS

-DESSERTS-

WILD BERRY CREPES WITH ICE CREAM

HOUSE MADE CHOCOLATE MOUSSE

VANILLA BEAN PANNACOTTA

INDIVIDUAL LEMON CHEESE CAKE

CHOCOLATE TART WITH BERRY COULIS

FUNCTION EXTRA'S

Kids under 12 - \$13.90 per head

Main: Choice of

Chicken nuggets and Chips

Fried Fish and Chips

Chicken Parmigiana and Chips

Chicken Schnitzel and Chips

Roast of the Day

Penne Bolognaise

Cheese burger and Chips

Dessert: Ice cream with topping

SHARE PLATES

Antipasto platter to share

\$6.00 per head

A selection of House made dips with

Turkish Bread to share

\$4.50 per head

Finish your meal with a cheese plate to share

\$6.00 per head