



Richmond Union Bowling Club

Formal Banquet

Served Fully Plated

Entrée Selection - \$15

Rare Roast Sirloin of Beef

w Tuna Aioli, Parmesan Wedge, Petit Herbs & Capers

Agnolotti of Spinach & Ricotta w Napoli, Parmesan & Rocket

Classic Prawn Cocktail, Mary Rose Sauce & Iceberg Chiffonade

Antipasto Plate of Cured Meats, Roasted Vegetables, Olives & Marinated Fetta

Salt & Pepper Squid, Thai Salad & Chilli Relish

Smoked Chicken Salad

w Watermelon, Fetta, Mint, Coriander & Wild Rocket

Main Course Selection - \$31

Pan Seared Tasmanian Salmon, Lemon & Caper Potato Salad

Asparagus, Tomato & Pesto

Prosciutto Wrapped Chicken Breast, Potato Salad, Rocket,

Cherry Tomato & Roasted Peppers w Pesto Cream

Four Point Zataar Crusted Lamb Rack,

Preserved Lemon Cous Cous, Moroccan Spiced Eggplant & Harissa

Confit Duck w Braised Fennel & Wild Mushroom Risotto

Crispy Pork Belly, Sweet Potato Mash, Dutch Carrots & Apple Sauce

250g Sirloin Steak, Potato Mash, Roasted Roma Tomato,

Green Beans & Pepper Sauce

Dessert Selection - \$11

Passionfruit Pavlova w Summer Berries & Chantilly Cream

New York Cheesecake, Berry Coulis & Double Cream

Black Forest Gateaux

Mississippi Mud Cake w Strawberry Coulis & Cream

Traditional Apple & Rhubarb Crumble w Whipped Cream

Chef & Wait Staff - \$450

Choose 2 items from each course for alternate drop at table

Final numbers to be confirmed 3 business days prior to event

Minimum 35pp - If less than 35pp a \$5pp surcharge applies