

CLUB
ROBINA
FUNCTIONS & EVENTS

DINNER MENUS

Two Course \$30
Three Course \$35

Please select two meals from each course for alternate service

Entrees

Camembert cheese wrapped in filo with cranberry sauce
Almond crusted mushroom caps stuffed with ricotta, basil & roast red capsicum on fresh tomato sauce
Thai style chicken and rice noodle salad with soy, sesame and coconut dressing
Salt & pepper calamari on salad greens with lemon aioli

Mains

All mains served with potatoes and steamed vegetables
Baked chicken breast stuffed with brie, basil & pine nut with white wine jus
Pork fillet wrapped in bacon with bourbon & grain mustard cream sauce
Grilled barramundi fillet with dill & lemon butter
Scotch fillet steak with red wine & mushroom sauce

Desserts

Apple & rhubarb crumble with custard
Mango & berry trifle with chantilly cream
Honey bread & butter pudding with butterscotch sauce & ice-cream
Chocolate topped profiteroles with strawberry coulis & ice-cream

Have something else in mind? Our chef is more than happy to create a personalised menu to suit your style and taste.

Additional vegetarian & gluten free dishes available upon request (additional charges may apply).

30 PERSON MINIMUM

