



EAST MAITLAND BOWLING CLUB

Function A la Carte Menu Options

MENU NO. 1

TWO COURSE

MAIN

Set course

Bread roll & butter

Tender roast of your choice

GF DF

Pork, beef, lamb or ½ chicken

GF DF

Served with baked vegetables

GF DF

DESSERT

Select one from the below choices

Pavlova with mixed wild berry compote & cream

GF

OR

Chocolate cheesecake
with warm Belgium chocolate sauce

TEA AND COFFEE

Vegetarian option available



EAST MAITLAND BOWLING CLUB

Function A la Carte Menu Options

MENU NO. 2

THREE COURSE

ENTRÉE

Set course

Bread roll & butter

Sweet potatoes pumpkin soup with vegetable stock, potage served with King Island cream **GF**

MAIN

Set course

Bread roll & butter

Tender roast of your choice **GF DF**

Pork, beef, lamb or ½ chicken **GF DF**

Served with baked vegetables **GF DF**

DESSERT

Select one from the below choices

Pavlova with mixed wild berry compote & cream **GF**

OR

Chocolate cheesecake
with warm Belgium chocolate sauce

TEA AND COFFEE

Vegetarian option available



EAST MAITLAND BOWLING CLUB

Function A la Carte Menu Options

MENU NO. 3 & 4

ENTRÉE SELECTION

SMOOTH FOIE GRAS & COGNAC PATE'

served with toasted sourdough
(GF bread available)

TEMPURA WHITING FILLETS

on a bed of mixed lettuce served with extra virgin olive oil, balsamic vinegar & a fresh herb & lime aioli dressing

CREAMY BRIE DELIGHT

walnuts & semi dried tomato served with a variety of crackers
V / GF crackers available

FLAKY VOL AU VENT

with marinated chicken fillet & mixed mushrooms served under a creamy sauce

FRESH KING PRAWN PLATE

with iceberg lettuce and a fresh tomato blushed mayonnaise
GF DF

CRUMBED TASTY CAMEMBERT

with cranberry compote salad & sourdough

KING FISH CEVICHE

thin slices cured with lime and mild jalapeno dressing served with baby fresh coriander & wasabi aioli
GF DF

SMOKED SALMON

on a bed of iceberg lettuce, Spanish onion & capers served with crunchy bread sticks
GF DF

SALT & PEPPER SQUID

tenderly prepared & served with Asian style salad, roasted Sichuan pepper dressing and homemade tartar sauce
DF

LARGE ANTIPASTO SHARE MEZE PLATE

exotic smoked meats & salami, international & Australian cheese selection w dried fruit and nuts, olives, marinated vegetables served with a basket of mixed breads

This entree is served as only one choice for table to share GF bread available

FLORENTINE CANNELLONI

filled with spinach and ricotta cheese, fresh basil & tomato sauce with shaved Parmesan
V

WILD MUSHROOM AND TRUFFLE SOUP

a delicate creamy rich mushroom flavour with fresh herb aroma
GF

Please enquiry with our event team for alternate soup options



EAST MAITLAND BOWLING CLUB

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MENU NO. 3

MAIN COURSE SELECTION

TENDER HUNGARIAN

beef goulash served with gnocchi or Basmati rice, aromatic pilaf and crumbed Cauliflower

DF

VIENNA SCHNITZEL

made from Byron Bay pork loin served w Bohemian egg, potato and marinated vegetable salad & tarragon pickled baby cucumbers

MIXED WILD MUSHROOMS CHEESY RISOTTO

with mozzarella, aged cheddar & shaved parmesan served with side salad and Dali's famous dressing

GRILLED WILD BARRAMUNDI FILLET

with sun dried tomato, roasted garlic chat potatoes, a medley of fresh vegetables served w fresh herb butter sauce

GF / DF

ELEGANT CAESAR SALAD

w poached chicken fillet, crispy bacon, anchovies, grated and shaved parmesan cheese, eggs, fresh herbs & baked croutons in olive oil served with homemade dressing

INDIAN BUTTER CHICKEN

served with rice pilaf, papadums, crumbed cauliflower and Ceylon yoghurt

FLORENTINE CANNELLONI

filled with spinach and ricotta cheese, fresh basil, tomato sauce & shaved Parmesan

SALT & PEPPER SQUID,

tenderly prepared & served w Asian style salad, roasted Sichuan pepper dressing and homemade tartar sauce

EGYPTIAN DUKKAH COATED CHICKEN FILLET

served on oven roasted sweet potatoes, onion & garlic smash potatoes topped w bearnaise sauce & roasted sesame, served w steamed Bok Choy

GF

FRESH FETTUCCINE BOLOGNESE

w fresh tomato & minced beef rump sauce, enhanced with fresh herbs & topped w aged cheddar & shaved parmesan

TENDER DRY MARINATED CHICKEN

SCHNITZEL "PARMIGIANA"

topped with Riesling based Napoli sauce & baked w bacon, mozzarella & parmesan cheese served w buttered mash, honey baked carrots & broccoli

TENDER BEEF SIRLOIN STRIPS

A 'LA "STROGANOFF"

w mixed mushrooms & a smooth sweet paprika sauce, served w Basmati rice pilaf & crispy crumbed cauliflower

CAULIFLOWER STEAK

grilled w cheese served with chilli aioli & side vegetables
V / GF

FILLED WILD MUSHROOMS

with vegetable salsa grilled w cheese & side vegetables
V / VG / GF



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MENU NO. 4

MAIN COURSE SELECTION

SLOW COOKED BEEF ROUND LOINS

A 'LA ROSSINI

topped w baked porcine mushrooms & Foie Gras pate, served on brioche toast & complimented with onion marmalade, wilted garlic baby spinach, creamy mash & a reduced Cabernet Sauvignon beef jus beef goulash served with gnocchi or Basmati rice, aromatic pilaf and crumbed cauliflower

CHICKEN FILLET A 'LA DALI

wrapped in Jamon Iberico, crab & almond stuffing, topped w pan fried king prawns, bearnaise sauce served w smash potatoes w onion & a medley of fresh vegetables

COMPOSITION OF PORK FROM J.S.BACH

slow cooked tender Australian pork belly cooked to perfection w garlic, caraway seeds & thin slices of double smoked speck with a creamy potato bake cooked in pork jus & parmesan, served w zucchini & tomato casserole

GF

NEW YORK CUT RIVERINA SIRLOIN STEAK

w a choice of three sauces:

Wild mushroom & Cepas sauce

Pink, green & black peppers & cognac sauce

Smooth, fresh garlic Diane sauce

served with a creamy mash potato, honey baked carrots & broccoli

GF

SCOTCH FILLET STEAK

served with sauce & side options above

GF

FRESH TASMANIAN SALMON

on saffron Champagne & caviar sauce. Complimented with salsa verde & served w chats potato baked honey carrots & crumbed mushrooms

PORK FILLET LUIS THE XLV.

filled pork fillet with Roquefort cheese wrapped in French dry ham on a bed of poached pears topped with Beaujolais jus & served w onion smashed potatoes and honey baked carrots & broccoli

GF

PRAWN CUTLETS

golden fried, fresh green King prawns on a gourmet avocado salad drizzled w Dali's dressing & honey chilli mayonnaise, served w sour dough & extra virgin Moree olive oil

ANTIPASTO INDIVIDUAL MEZE PLATE

exotic smoked meats & salami, international & Australian cheese selection w dried fruit & nuts, olives, marinated vegetables served with a basket of mixed breads

This main is served as only one choice for table, individually plated GF bread available

CAULIFLOWER STEAK GRILLED

w cheese served with chilli aioli and side vegetables
V / GF

FILLED WILD MUSHROOMS

w vegetable salsa grilled w cheese & side vegetables
V / GF / VG



EAST MAITLAND BOWLING CLUB

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MENU NO. 3 & 4

DESSERT SELECTION

PAVLOVA

w fresh wild berries & maple syrup compote & cream

GF / DF available

LEMON MERINGUE PIE

with double King Island cream & strawberries

Gateau 'de jour'

please ask our event team

STICKY DATE PUDDING

w butter scotch sauce & cream

TIRAMISU TORTE

w ice cream & cream

STRAWBERRY CHEESECAKE

w berry coulis & cream

GF

CHOCOLATE FUDGE MUD CAKE

w rich warm chocolate sauce & cream

DF available



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Function A la Carte Menu Options

CHILDREN'S MENU

CHOICE OF:

FISH N CHIPS

MINI SCHNITZEL

veg & chips

SAUSAGES

veg & chips

SERVED WITH VANILLA ICE CREAM

w chocolate or strawberry flavouring

CANAPES & HORS-D'OEUVRES

SELECTION

BELLINI

topped with Goat cheese and Prosciutto

SMOKED SALMON

baby spinach, sour cream and dill roulade

TORPEDO PRAWN CUTLETS**WAGYU BEEF BALLS**

seasoned with rare herbs

CRISPY VEGETABLE SPRING ROLLS**MARINATED FETA CHEESE, CAMEMBERT,
AGED CHEDDAR**

*cut to small pieces served on platter with
crackers and nuts*

\$16PP

Choice of 4 canapes from the above selection

TERMS & CONDITIONS

Canape option available only with a la carte menus

Canape selection may be chosen in place of dessert on our
3 course menu options for menus 3 & 4 only. A surcharge of \$3pp
applies for this option

Minimum numbers of 30 (Monday-Thursday)

Minimum numbers of 60 (Friday-Sunday)

MENU PRICING

MENU 1

Two course \$32.50PP

MENU 2

Three course \$39.50PP

MENU 3

Two course \$42.50PP

MENU 3

Three course \$51.50PP

MENU 4

Two course \$55.50PP

MENU 4

Three course \$62.50PP

CHILDREN'S MENU

\$25PP

*All menus include lunch or dinner roll
& self-serve coffee & tea station*

TERMS & CONDITIONS

Minimum guest numbers

60 Guests (Fri till Sun) | 30 Guests (Mon till Thurs)

Children's prices

0-12 years: children's menus apply | 12 years and older: adult pricing

Please advise of any dietary requirements, guest name, requirement
& table number



Executive Chef Dali Navratil