

# TOONGABBIE SPORTS CLUB

## Set Menus

Minimum of 30 guests

*Please note all set menus come with bread rolls & in-room coffee station services. Meals are alternate serves. Additional items can be added to your menu, price on enquiry.*

Choose two menu items per course as alternate serves.

**One course \$33.00 per person**

**Two course \$44.00 per person**

**Three course \$53.00 per person**



V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free

## Cold Entree

Tiger prawns, avocado, onion, grapefruit & sunflower seed salad w/ rose vinaigrette (GF/V)

Burrata, local rocket, avocado, cherry tomato, beetroot salad w/ aged balsamic glaze & olive oil (GF/V)

Wagyu beef carpaccio (GF)

Celery, rocket, parmesan cheese & extra virgin olive oil (V)

Smoked chicken breast, salami, pear & walnut salad w/ honey apple cider vinaigrette (GF/DF)

## Hot Entree

Maple and bourbon glazed Murray River pork belly w/ pickled jalapeno

Thai style BBQ chicken thigh w/ Asian greens & spicy dipping sauce

Creamy garlic prawns w/ tomato salsa

Crisp beef fillet w/ lettuce, cherry tomato & jalapenos

## Hot Entree Soup

Classic minestrone w/ basil pesto (V)

New England clam chowder

## TOONGABBIE SPORTS CLUB

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## Mains

### **Duck Maryland Confit**

With roasted sweet potato, honey glazed root vegetables & orange Cointreau jus

### **Pan-fried Barramundi Fillet**

With slow cooked cherry tomatoes, chat potatoes and a lemon & rosemary infused olive oil (GF)

### **Roasted Murray River Pork Chops**

With piquillio peppers, buttered garlic mash & chimichurri (GF)

### **200gm Chargrilled Scotch Fillet**

With garlic chat potatoes, broccolini & creamy green peppercorn sauce

### **Tandoori Lamb Duo**

With pilaf rice, broccolini & mint raita

### **Vegetable Tower**

Roasted flat mushroom, pumpkin, eggplant, chat potato, avocado with balsamic reduction (GF/V/VG)

## Dessert

New York cheesecake

Signature club house pavlova with seasonal fruit, passionfruit syrup & cream

Washington apple crumble w/ vanilla custard

Strawberry romanoff sundae w/ mixed berry sauce

Oreo cheesecake w/ caramel

Black forest cake w/ vanilla cream

Sticky date pudding w/ Baileys butterscotch & ice cream

Chocolate devil cake

Lemon meringue w/ fresh cream & vanilla

Seasonal exotic fruit plate w/ ice cream