



R O S S D A L E

# Rossdale Golf Club

Sixth Avenue, Aspendale

Phone 9580 1008

# Menu Catalogue

# Contents

- 2. Contents**
- 3. Conditions & Requirements**
- 4. The Cuisine**
- 5. The Tees Luncheon Spring/Summer Menu**
- 6. The Tees Luncheon Autumn/Winter Menu**
- 7. The Fairways Dinner Spring/Summer Menu**
- 8. The Fairways Dinner Autumn/Winter Menu**
- 9. The Greens Deluxe Spring/Summer Menu**
- 10. The Greens Deluxe Autumn/Winter Menu**
- 11. Cocktail Menus**
- 12. BBQ Menu**
- 13. Breakfast Menus**
- 14. Seminar Menus**
- 15. Wedding Package 1**
- 16. Wedding Package 2**
- 17. Wedding Package 3**
- 18. Wedding Package 4**
- 19. Dress Code**

# Conditions & Requirements

## Minimum 50 Guests

Deposit must be paid on confirmation of booking in addition please note that the events booking form must be filled in and returned at the time that the deposit is made.

## Guest Confirmation

Confirmation of numbers is required 14 days prior to the function. The confirmed number is the minimum number to be billed.

## Menu Selection

Final Selection of the menu is required 14 days prior to the event.

## Beverage Packages

We will tailor a package to suit your event and budget.

# Menus

## The Cuisine

Executive Chef, Mark Georgeson, sources fresh seasonal produce in the compilation of Rossdale's Menus. Each category is divided into two main seasonal groups to allow for changes that take place during the year.

Vegetarian and Coeliac options are always available. Guests with dietary requests must notify our Events Coordinator at least one week prior to the due date of the function.

Items within each category are inter changeable, to allow for individual tastes. If you have any specific requests, then Mark will be only too happy to assist you in the compilation of your Menu. Dinner Menus are available at Lunch time but only at the selected Menus' listed price.

We cater for

1. Breakfast
2. Morning Tea
3. Luncheon
4. Afternoon Tea
5. Dinner
6. BBQ

### **Prices (GST inclusive)**

	<b>2 Courses</b>	<b>3 Courses</b>
1. The Tees Luncheon Menu	\$30.00	\$40.00
2. The Fairways Dinner Menu	\$40.00	\$50.00
3. The Greens Deluxe Dinner Menu	\$60.00	\$70.00
4. The Hole in One Degustation Dinner:		
5 Courses \$80 per person - 5 Courses with Matching Wines \$130		
6 Courses \$90 per person - 6 Courses with Matching Wines \$140		

# The Tees Luncheon Menu Options

## Spring & Summer Menus

2 Courses \$30 or 3 Courses \$40 per person

### Menu 1

Tian of Tasmanian Smoked Salmon with a Potato & Dill Salad

\*

Grilled Scotch Fillet Steak with Marchand de Vin Butter, Dressed Leaves & Fries

\*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

### Menu 2

Warm Salad of Sautéed Calamari with White Wine, Chili, Herbs and Rocket

\*

Grilled Marinated Chicken Breast drizzled with a Yoghurt and Mint Dressing, served with Dressed Leaves and Kipfler Potatoes

\*

Individual French Meringue with Strawberries and Whipped Cream on a Raspberry Coulis

### Menu 3

Pea & Mint Soup

\*

Tranche of Tasmanian Salmon Seasoned with Lemon Pepper on a Stack of Guacamole drizzled with Spiced Sour Cream

\*

Tropical Fruit Salad, Spiked with Galliano Syrup & topped with Vanilla Mascarpone

## Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

# The Tees Luncheon Menu Options

## Autumn & Winter Menus

2 Courses \$30 or 3 Courses \$40 per person

### **Menu 1**

Cream of Mussel & Saffron Soup

\*

Traditional Corned Beef with Potato Mash, a Medley of Roasted Vegetables  
and a Dijon Mustard Cream Sauce

\*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

### **Menu 2**

Minestrone Soup with Truffle Oil

\*

Lamb & Mushroom Ragout with Baby Vegetables and a Puff Pastry Lid

\*

Individual Meyer Lemon Tart with Lemon Sorbet

### **Menu 3**

Cream of Parsnip Soup

\*

Braised Duck Confit with Savoy Cabbage & Speck, Fondant Potato and a  
Duck Jus with Du Puy Lentils

\*

Chocolate Marquis with a Grand Marnier & Orange Sauce

### Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

# The Fairways Dinner Menu Options

## Spring & Summer Menus

2 Courses \$40 or 3 Courses \$50 per person

### **Menu 1**

Antipasto Selection of Cured Meats, Seasonal Vegetables, Seafood and Condiments

\*

Aged Porterhouse Steak drizzled with Vincotto  
Served with Seasonal Vegetables & Crispy Chat Potatoes tossed in Rosemary & Garlic

\*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

### **Menu 2**

Tian of Avocado and Tasmanian Smoked Salmon with a Walnut Oil Dressing

\*

Oven Roasted Chicken Breast wrapped in Prosciutto on a Semi dried Tomato Polenta Disc with a Sage Infused Jus  
Served with Seasonal Vegetables

\*

Individual French Meringue with Strawberries and Whipped Cream on a Raspberry Coulis

### **Menu 3**

Marinated Lamb Fillet Salad with Spices, a Mint Yoghurt Dressing and Dressed Leaves

\*

Tranche of Tasmanian Salmon on a bed of Grilled Vegetables & Kipfler Potatoes drizzled with Lemon Infused Extra Virgin Olive Oil

\*

Oven Roasted Peaches with Amaretto Syrup and Vanilla Bean Ice Cream

### Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

# The Fairways Dinner Menu Options

## Autumn & Winter Menus

2 Courses \$40 or 3 Courses \$50 per person

### **Menu 1**

Jap Pumpkin Soup spiced with Ginger

\*

Aged Porterhouse Steak on a Bordelaise Sauce  
Served with Seasonal Vegetables & Dauphinoise Potatoes

\*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

### **Menu 2**

Cream of Celeriac & Saffron Soup

\*

Oven Roasted Chicken Breast with a Spinach & Pine Nut farce on a Chicken  
Jus infused with Tarragon  
Served with Seasonal Vegetables and Fondant Potatoes

\*

Individual Sticky Date Pudding with a Caramel Cream Sauce

### **Menu 3**

Country Styled Farm House Chicken & Pistachio Nut Terrine with Condiments

\*

Tranche of Tasmanian Salmon on Saffron Potato Mash with a  
Citrus Beurre Blanc  
Served with Seasonal Vegetables

\*

Rhubarb & Pear Crumble with Vanilla Bean Ice Cream

### Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

# The Greens Dinner Deluxe Menu

## Spring & Summer Menus

2 Courses \$60 or 3 Courses \$70 per person

### Menu 1

Chilled Gazpacho Soup with Queensland King Prawns

\*

Aged Porterhouse Steak drizzled with Vincotto  
Served with Seasonal Vegetables & Crispy Chat Potatoes tossed in  
Rosemary & Garlic

\*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

### Menu 2

Tian of Avocado and Tasmanian Smoked Salmon with a Walnut Oil Dressing

\*

Oven Roasted Chicken Breast wrapped in Prosciutto on a Semi dried Tomato  
Polenta Disc with a Sage Infused Jus  
Served with Seasonal Vegetables

\*

Individual Pavlova with Swiss White Chocolate Mousse and  
Strawberries on Raspberry Coulis

### Menu 3

Marinated Lamb Fillet Salad with Spices, a Mint Yoghurt Dressing and  
Dressed Leaves

\*

Pan fried Iki Jima Snapper Fillet on a Vialone Nano Saffron Risotto with  
Peas, Tomatoes & Basil

\*

Oven Roasted Peaches with Amaretto Syrup and Vanilla Bean Ice Cream

### Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

# The Greens Dinner Deluxe Menu

## Autumn & Winter Menus

2 Courses \$60 or 3 Courses \$70 per person

### Menu 1

Cream of Celeriac & Saffron Soup with a Scallop Feuillette

\*

Mignon of Beef on a Bordelaise Sauce with Sautéed Spinach, a Ménage of Mushrooms & Dauphinoise Potatoes

\*

Selection of Australian & French Farmhouse Cheeses with Fruit, Quince Paste, Breads and Crackers

### Menu 2

Grilled Queensland King Prawns with a Preserved Lemon Risotto

\*

Oven Roasted Golden Plains Pork Loin with Crackle, Brussels Sprout Leaves, Batonette of Roasted Vegetables and a Verjuice reduced Jus

\*

Panettone Styled Bread & Butter Pudding with Crème Anglaise

### Menu 3

Braised Ham Hock Soup with Winter Vegetables & Du Puy Lentils

\*

Crisp Roast Duck with Sautéed Apples, Braised Red Cabbage, Fondant Potato and a Calvados Duck Sauce

\*

Steamed Chocolate Pudding with Chocolate Sauce  
And Vanilla Bean Ice Cream

### Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

# BBQ Menu

## The Mixed Grill Menu

**\$30 Per Person**

Prime Porterhouse Steak  
Marinated Chicken  
Sausage  
Roasted Chat Potatoes with Rosemary & Garlic  
Garden Salad  
Greek Salad  
Garlic Bread & Condiments

\*With Cheese & Fruit \$35 Per Person

\*A Selection of Cheese and Fresh Seasonal Fruit on a platter with Crackers\*

# Cocktail Menus

## Birdie Menu

**\$20 Per Person**

Mini Meatballs with Bush Tomato Relish  
Chicken Pieces with Native Mango Chutney  
Calamari Rings with Tartare Sauce  
Mini Sausage Rolls with Tomato Sauce  
Mini Spring Rolls with Sweet Chilli Sauce  
Assortment of Mini Quiches

## Albatross Menu

**\$30 Per Person**

Chicken Satay Skewers with a Mild Peanut Sauce  
Spinach & Ricotta Filo Triangles  
Greek Style Meatballs with Tzatziki Dip  
Calamari with Tartare Sauce  
Thai Fish Cakes with Sweet Chilli Sauce  
Mini French Toast with Smoked Salmon, Cream Cheese & Capers  
Tempura Prawns with Dipping Sauce

## Wedding Cocktail Menu

**\$50 Per Person**

Vietnamese Styled Vegetable Wraps  
Peking Duck Pancake  
Smoked Salmon with Salmon Caviar & Lemon Olive Oil  
Oysters "Bloody Mary"  
Queensland King Prawns in Tempura Batter with Dipping Sauce  
Greek Styled Meatballs with Tzatziki  
Mini Lemon Tartlet's  
Turkish Delight

# Breakfast Menu

(Min. 50 Guests)

## Quick Start

**\$10 Per Person**

Freshly Cooked Egg & Bacon Roll  
Fresh Bottled Juice  
Coffee & Tea

## The 9 Hole Menu

**\$20 Per Person**

Selection of French Pastries  
Selection of Thick Cut Toast with Butter  
Platter of Seasonal Fruit  
Bottled Juice  
Freshly Brewed Coffee  
Selection of Tea

## The 18 Hole Menu

**\$28 Per Person**

Crispy Bacon  
Scrambled Egg  
Sautéed Mushrooms  
Oven Roasted Tomatoes  
Continental Sausages  
Hash Browns  
Toasted Sour Dough Bread with Jams & Marmalade  
Freshly Squeezed Orange Juice  
Freshly Brewed Coffee  
Selection of Tea

# Seminar Menu

(Min. 30 Guests)

## Morning/Afternoon Tea

**\$10 Per Person**

### Menu 1

Finger Sandwiches  
Freshly Made Scones with Jam & Cream  
Tea, Coffee & Chocolate Mints  
Soft Drink

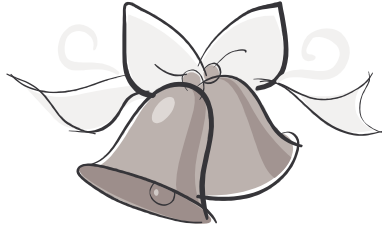
### Menu 2

Finger Sandwiches  
Home Made Apple Short Cake  
Tea, Coffee & Chocolate Mints  
Soft Drink

## Light Lunch

**\$15 Per Person**

Assorted Mini Filled Baguettes  
Platter Fresh Fruit  
Tea, Coffee & Chocolate Mints  
Soft Drink



## Wedding Package 1

**\$80 per person**

4 Hour Room Hire

Wedding Cocktail Menu  
(2 ½ hours of service)

Wedding Cake for dessert  
(Cut, plated and dressed by the chef)

Beverage package for 4 hours  
(Beer, Bottled house wine, Champagne & soft drink)

Coffee and Tea with Chocolates

Personalised Assistance from our Events Coordinator

Large parquetry dance floor

Crisp White linen tablecloths and napkins

Off street parking



## Wedding Package 2

**\$80 per person**

5 Hour Room Hire

½ Hour Hot & Cold hors'dourves on arrival

Entrée & Main  
(Selection made from The Fairways Menu)

Wedding Cake for dessert  
(Cut, plated and dressed by the chef)

Beverage package for 4 hours  
Beer, Bottled house wine, Champagne & soft drink

Coffee and Tea with Chocolates

Personalised Assistance from our Events Coordinator

Large parquetry dance floor

White skirted bridal and wedding cake tables

Displayed table seating plan

Crisp White linen tablecloths and napkins

Off street parking



## Wedding Package 3

**\$95 per person**

5 Hour Room Hire

½ Hour Hot & Cold hors'dourves on arrival

Entrée, Main & Dessert  
(Selection made from The Fairways Menu)

Beverage package for 4 hours  
(Beer, Bottled House Wine, Champagne & Soft drink)

Coffee and Tea with Chocolates

Personalised Assistance from our Events Coordinator

Large parquetry dance floor

White skirted bridal and wedding cake tables

Displayed table seating plan

Crisp White linen tablecloths and napkins

Off street parking



## Wedding Package 4

**\$140 per person**

5 Hour Room Hire

½ Hour Hot & Cold hors'dourves on arrival  
Served with Champagne Cocktails and Crown Lager Beer

Entrée, Main & Dessert  
(Selection made from the Greens Deluxe Menu)

Beverage package for 4 hours  
(Selection of our Finest Wines & Champagne. Basic Spirits, Beer, Juice and Soft drinks)

Coffee and Tea with Chocolates

Personalised Assistance from our Events Coordinator

Large parquetry dance floor

White skirted bridal and wedding cake tables

Displayed table seating plan

Crisp White linen tablecloths and napkins

Off street parking

## DRESS CODE –PRIVATE FUNCTIONS

Dress standards are designed to support and enhance an appropriate level of decorum within the Club, and to meet with a degree of acceptability among all Members. All Members, Guests and Visitors are requested to adhere to the Club's Dress Code. Persons not correctly attired may be prevented from entering onto the golf course, or may be refused service at the Clubhouse. The Club's dress code is consistent with most private golf clubs in Australia, and is designed to provide a pleasant environment for golf and hospitality, without being over restrictive.

### PLEASE NOTE THE FOLLOWING:

#### **The Clubhouse**

Neat casual dress is the minimum standard which will be accepted within the confines of the Clubhouse. In general terms, attire that is acceptable on the course will be acceptable in the Clubhouse.

- As with the course, track/leisure pants/suits, 'casual' shorts, t-shirts and denim clothing **is not** acceptable.
- Short socks, which meet the course requirements, may be worn within all confines of the Clubhouse.
- Sports shoes **must not** be worn within the Clubhouse.
- Caps, visors and hats must not be worn inside the Clubhouse.

The Board reserves the right to maintain and enforce proper standards of dress, both on the course and in the Clubhouse. Guests not complying with the spirit of the dress standard, to the satisfaction of the General Manager, House Manager (or his staff), or a Member of the Board, will not be admitted to the course and/or the Clubhouse.