



LUNCH & DINNER

MENU



KOOYONG
LAWN TENNIS CLUB
FUNCTIONS & EVENTS
MENU

LUNCH/DINNER MENU

20 pax Minimum

LUNCH OPTIONS

Canapés on arrival

\$15.00 Per Person

2 Courses

\$60.00 Per Person

3 Courses

\$70.00 Per Person

DINNER OPTIONS

Canapés on arrival

\$15.00 Per Person

2 Courses

\$65.00 Per Person

3 Courses

\$75.00 Per Person

All of our lunch and dinner menus include tea and coffee

PRE-DINNER CANAPÉS *please select four from either the hot or cold canapés below*

Cold Canapé Selection.

Vietnamese rice paper rolls served with nam prick dressing
Freshly shucked seasonal oysters with grated daikon and yuzu **(gf)**
Kooyong's chicken and cucumber finger sandwiches
Thai beef salad with fresh herbs and shoots served on a betel leaf **(gf)**
Duck rillettes served on brioche Melba toast topped with onion and mint jam
Sweet corn fritters with blue swimmer crab and horseradish remoulade

Hot Canapé Selection.

Gourmet mini pies and sausage rolls with house made tomato relish
Kataffi wrapped prawns with almond skordalia
Selection of vegetable wood fired pizzas with seasonal ingredients **(v)**
Sugar cane chicken satay sticks with peanut relish **(gf)**
Steamed pork buns with hoisin sauce
Spinach and feta tartlets topped with watercress and pear **(v)**

ENTRÉE *please choose one*

Roasted shallot tarte Tatin topped with a salad of Yarra Valley Persian feta, heirloom carrots, golden beets and toasted walnuts **(v)**
Ravioli of chicken and watercress with parsnip puree, petit Waldorf salad and Champagne beurre blanc
Tartar of sashimi grade yellow fin tuna with traditional condiments, avocado puree, salmon caviar and house made music paper
Beetroot confit ocean trout with apple jelly, avocado puree and slow cooked quail egg **(gf)**
Rabbit and prune terrine with cornichons, capers, pear and mustard seed chutney served with garlic toasted sourdough **(gf)**
Fresh potato gnocchi pan seared with slow cooked cherry tomatoes and Ligurian olives topped with fresh ricotta and basil pesto **(v)**
Apple cider braised pork belly, tarragon coleslaw topped with a salad of shaved apple, watercress, and radish **(gf)**
Vietnamese style salad of King prawns, green mango, papaya, fragrant herbs, rice noodle and young coconut dressed with a sweet nuoc nam dressing **(gf)**
Confit of duck leg, Sichuan salt, Asian greens and herbs, chili soy caramel **(gf)**

MAIN COURSE *please choose two*

Wood grilled New Zealand King salmon with creamed baby spinach, caper pesto crust, topped with steamed baby leeks
Oven roasted organic chicken breast fillet with lemon, goat's cheese and fresh thyme served with cauliflower puree, wilted spinach and crisp parsnip **(gf)**
Steamed gold band snapper, wood grilled King prawn, Asian greens and a light soy broth
Pan roasted kingfish with lemon crushed potatoes, grilled asparagus topped with sauce verge **(gf)**
Black Angus beef fillet topped with Café de Paris butter sautéed baby spinach, potato fondant and red wine jus **(gf)**
Slow cooked lamb scotch fillet, dried tomatoes, olives and oregano served with baked Roman style gnocchi
Pan seared veal saltimbocca with sautéed spinach, roasted cherry tomatoes, white wine and sage sauce **(gf)**
Slow cooked beef short rib served with herbed mashed potato, roasted baby shallots and carrots topped with citrus gremolata **(gf)**
Semolina gnocchi, oven roasted topped with asparagus, tomatoes, olives, watercress and peppered goat's cheese
Roasted pumpkin and spinach tortellini with sage nut butter, toasted pine nuts, steamed asparagus and shaved truffled pecorino **(v)**

SHARING DISHES TO THE TABLE *please choose one*

Oven roasted sweet potato and Japanese pumpkin topped yoghurt and dukka
Creamy mashed potato
Herb roasted seasonal vegetables
White cos and watercress salad, Champagne dressing and candied walnuts
Roasted kipfler potatoes with garlic confit and Rosemary
Steamed green vegetables with French butter and toasted almonds

DESSERT TRIO *please choose three*

Dark chocolate terrine with roasted strawberries
Vanilla panna cotta with poached mandarins
Flourless orange cake with orange curd
Baked cheesecake with blueberry jam
Lemon tart with whipped cream
White chocolate pot du crème with raspberry jelly
Ginger brulee with orange and mint salad

or

LARGER DESSERT OPTION *please choose one*

Sticky date pudding with poached dried fruits and vanilla ice cream
Flourless chocolate pudding with roasted strawberries and vanilla ice cream
Baked cheesecake served with blueberry jam and vanilla ice cream
Warm orange cake served with orange curd and an orange and mint salad

PETIT FOUR *something to finish off the meal*

Additional \$3.00 per person

Selection of petit four, chef choice to the table, served with coffee and tea

PREMIUM LUNCH/DINNER MENU

An addition of our chef's specialty dish below for an additional \$10.00 per person / per dish

ENTRÉE SELECTION

Wagyu beef tataki with lime and miso dressing Vietnamese noodle salad (gf)

Pan seared King scallops, parsnip puree, chorizo sausage, salmon caviar and young celery (gf)

Confit of duck leg, Sichuan salt, Asian herbs and greens, chilli caramel sauce (gf)

MAIN COURSE SELECTION

Oven roasted whole baby chicken filled with an herb and bread stuffing, tarragon jus and roasted baby vegetables

Twice cooked duckling with parsnip puree, wilted spinach and sour cherry sauce (gf)

Pan roasted John Dory fillet with a ravioli of blue swimmer crab, baby kiplers, sanfire and light crab bisque sauce (gf)

CHEESE SELECTION

Platters (one per table) of a Yarra Valley cheese selection served with quince paste and crackers

LUNCH AND DINNER BUFFET MENU

30 pax Minimum

**LUNCH
& DINNER
BUFFET**

\$70.00 Per Person

SALADS

Replenished throughout entrée and main course

Smoked chicken, apple, candied walnut and celery salad with Champagne dressing **(gf)**

Steamed baby kipler potatoes with baby beans and basil pesto **(gf) (v)**

Traditional Greek salad with Yarra Valley Persian feta **(gf) (v)**

Orecchiette pasta with peas, fresh ricotta, shaved asparagus and roasted baby tomatoes **(v)**

ENTRÉE

Gravlax of ocean trout with horseradish cream, capers, pickled red onion and herb blini

Antipasto platters with cured and smoked meats, seafood, pickled vegetables and olives

Selection of seasonal dips served with toasted flat breads and dukka **(v)**

Puff tartlets with shaved zucchini, olives, tomatoes and fresh basil **(v)**

Gourmet sushi and sashimi with wasabi, pickled ginger and soy **(gf)**

MAIN COURSE

Slow baked salmon with tomato braised green beans **(gf)**

Red wine beef short ribs with roasted shallots and gremolata **(gf)**

Roman style braised lamb with tomato, olives and truffled pecorino cheese **(gf)**

Cannelloni with stewed eggplant, garlic and tomato, oven roasted with parmesan cheese crust **(gf) (v)**

Herb and horseradish crusted Gippsland grain fed porterhouse **(gf)**

Selection of steamed green vegetables with French butter and sea salt **(gf) (v)**

Italian style roasted kiplers potatoes with red onion, tomato and garlic **(gf) (v)**

DESSERT

Selection of cakes, slices, served with mixed berry coulis and mascarpone cream

PREMIUM BUFFET

Additional buffet items for an additional \$80.00 per platter (serves 10 guests)

Seafood platter with fresh oysters, prawns, mussels, crabs and bugs with traditional condiments **(gf)**

Whole baked salmon filled with fresh herbs, fennel and lemon served with lemon beurre blanc **(gf)**

Roasted and boned leg of lamb seasoned with garlic and Rosemary served with mint jam **(gf)**

Selection of Yarra Valley cheeses with toasted fruit loaf; house made lavosh, quince paste and dried muscatels **(v)**



www.kooyong.com.au