



## SET MENU PACKAGES

Thank you for considering Harrington Grove Country Club for your next event.  
Please find below a variety of options to enhance your dining experience.

Note: Menus may be subject to change providing more choices over time and to accommodate seasons. Please check with the Functions Manager leading up to your event to request your booking and confirm available menu selections

### OPTION 1

2 Course Menu - \$39.00 per head  
3 Course Menu - \$49.00 per head

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### OPTION 2

2 Course Menu - \$49.00 per head  
3 Course Menu - \$55.00 per head

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### OPTION 3

Canapés served on arrival  
3 selections – Add \$6.00 per head  
5 selections – Add \$9.00 per head

### CANAPE SELECTION

Mini Brushetta  
Warm mushroom tarts  
Satay chicken or beef fillet kebabs  
Chicken and asparagus mini quiches  
Trio of Dips with crusty breads and crispy tortilla  
Smoked Salmon & sour cream on cucumber rounds  
Mozzarella risotto balls served with spicy tomato salsa  
Prawn wraps with garlic and coriander, served with mango and sweet chilli salsa  
Ricotta cheese and spinach triangles served with sweet chilli sauce  
Italian meatballs served with spicy tomato sauce

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### Cake plating - \$2.50 per plate

Special occasion cake plated with gelato and chocolate sauce or strawberry coulis

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### Children's Menu (5-12 years)

\$20.00 per head - Includes soft drink & ice cream dessert and following options:

Angel Hair Napolitano  
Crumbed chicken tenderloins & chips  
Calamari & chips  
Veal sausages & chips

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### Beverage Packages

**Soft Drinks** (3 hours) - \$15.00 per head

**Standard - \$29.50 per head (4.5 hours)**

Includes Local Tap Beer, Bottled Red & White Wine, Soft Drinks, Orange Juice

**Premium - \$39.50 per head (4.5 hours)**

Includes Local Tap and Premium Beer, Premium Bottled Red and White Wine, Soft Drinks, Orange Juice and Mineral Water

### Bar tabs also available

Prices as at 1/8/2010 – Menus subject to change

**Menu pre-orders required 7 days in advance (minimum) – please contact the function manager**



## FUNCTION MENUS

### Set Menu

#### OPTION 1

Please select 2 choices from each course - to be served alternately

#### ENTRÉE

##### **Salt & Pepper Squid gf**

With wild rocket salad and orange glaze

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##### **Beef Wellington**

With wood forest mushroom and sauvignon froth

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##### **Tomato confit Tart**

With fried haloumi cheese and baby spinach

#### MAIN

##### **Chicken Supreme gf**

Oven roasted breast fillet with braised fennel,  
slow roasted tomato and basil reduction

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##### **Veal Medallion gf**

With bacon rosti and wild mushroom cream sauce

\*

##### **Palm sugar Pork Belly gf**

With borloti bean stew, orange confit and apple gel

\*

##### **Penne Pasta**

With roasted pumpkin, rosemary and parmesan

#### DESSERT

##### **Coconut Pannacotta gf**

With kaffir lime anglaise and hazelnut praline

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##### **Honeycomb Marshmallow Ice Cream**

With malt biscuits

\*

##### **Mandarin Cake**

With coconut bavarois and rhubarb gel

#### OPTION 1 – SET MENU

2 Course Menu - \$39.00 per head

3 Course Menu - \$49.00 per head

Based on minimum 20 guests

gf = Gluten Free

Please advise of any allergies or special dietary requirements 7 days in advance

**Menu pre-orders required 7 days in advance (minimum) – please contact the function manager**



## FUNCTION MENUS

### Set Menu

#### OPTION 2

Please select 2 choices from each course - to be served alternately

#### ENTRÉE

##### Zucchini Flowers

Filled with prawn mousse and served with saffron lemon butter

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##### Seafood Crepe

With lobster cappuccino and tarragon infused oil

\*

##### Goats Cheese Parfait gf

With honey beetroot, prosciutto and pearl couscous

#### MAIN

##### Fillet of Beef gf

With polenta cake and green pepper sauce

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##### Tasmanian Salmon

With confit tomato, fresh pea and mint foam

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##### Prosciutto Chicken Breast gf

Chicken Breast Supreme wrapped in Prosciutto Ham served with sweet potato mash and champagne foam

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##### Potato Gnocchi

With broad beans, burnt sage butter and parmesan

#### DESSERT

##### Rose Petal Parfait gf

With chilled strawberry consommé and spiced toffee

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##### Chocolate Ganache gf

With pistachio ice cream and raspberry paint

\*

##### Fromagerie / Cheese

With candied citrus fruit and crackers

#### OPTION 2 – SET MENU

2 Course Menu - \$49.00 per head

3 Course Menu - \$55.00 per head

Based on minimum 20 guests

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