

BURNS GOLF CLUB

FUNCTION  
*Packages*

BURNS  
golf club



Belconnen

A 50% non-refundable deposit is required for all functions and must be paid no later than 7 days before the event date.

All menu choices must be confirmed a minimum of 7 days before the event.

# Plowman's Platters

**\$15.00 PER PERSON**

Smoked leg ham  
Jamon  
Italian salami  
Aged English cheddar cheese  
Adelaid hills triple cream Bree  
Gorgonzola blue  
Quince paste  
Red Grapes  
Seasonal pickles  
Lavosh  
Water crackers

# Canape Food

**\$15 PER PERSON: CHOICE OF 3 ITEMS.**

**\$20 PER PERSON: CHOICE OF 4 ITEMS.**

**\$25 PER PERSON: CHOICE OF 5 ITEMS.**

- House Made Duck Spring Rolls (1 piece)
- House Made Mac and Cheese Croquette (2 pieces)
- House Made Vegetable Money Bag (2 pieces)
- House Made Prawn Twisters (2 pieces)
- Honey BBQ Meat Balls (1 piece)
- House Made Mozzarella Sticks (1 piece)
- Sushi (Flavour options: Salmon, Chicken, Vegetables) (1 piece)

# Wing Platters

**\$1 PER WING**

- Buffalo or Honey Soy



# Standard Alt Drop

**\$50 PER PERSON**  
(minimum 15 people)

*Choose any 2 snacks, mains, sides on the current menu  
(Steaks come with extra charges)*

## starters

*1 between 2 people*

### **BOWL OF CHIPS**

With aioli or tomato sauce

### **BOWL OF WEDGES**

With sweet chilli & sour cream

### **BRUSCHETTA**

Sourdough, fresh tomato, basil &  
Balsamic vinegar

### **GARLIC BREAD**

## mains

*Pick 2 with 2 sides and 1 sauce each*

### **CHICKEN SCHNITZEL**

Your choice of two sides & sauce

### **CHICKEN PARMIGIANA**

Smoked leg ham, napolitana sauce &  
mozzarella with a choice of two sides & sauce

### **SCHNITTY TO SURF**

Garlic prawns, garlic sauce,  
choice of two sides

### **CAESAR SALAD**

Cos lettuce, Spanish onion, cherry tomato,  
croutons, Caesar dressing

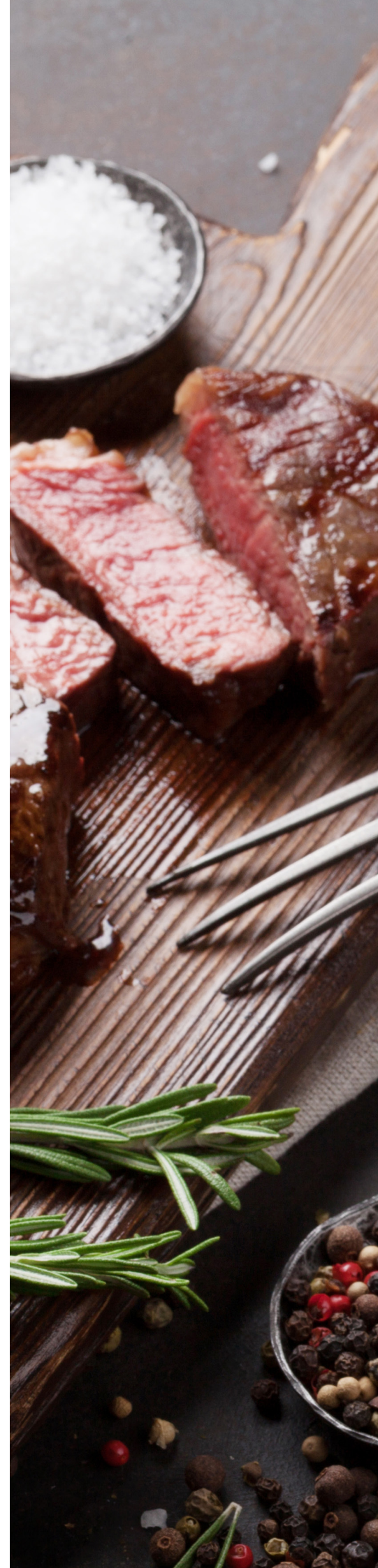
### **250G RUMP (\$56 PER PERSON)**

Your choice of two sides & sauce

## sweet

### **LEMON CHEESECAKE**

### **CHOC LAVA CAKE**



# Lux Alt Drop

**\$90 PER PERSON**  
(minimum 15 people)

*Choose any 2 dishes from each course below*

## starters

(1 between 2 people)

### **ANCHOVY TOAST**

Sourdough, cultured butter & eschalot

### **STEAK TARTE**

Black garlic aioli, Sichuan pickled cucumber, garlic chips & crispy curry leaves served with prawn crackers.

## sides

### **BRUSSELS SPROUTS**

Caramelized carrot puree, smoked brown butter

### **WAGYU TALLOW CHAT POTATOES**

### **GREEK SALAD**

## mains

### **BEEF EYE FILLET (COOKED MEDIUM RARE)**

Mash potato & peppercorn

### **MISO FISH**

Chinese broccoli, pickled chili, pickled mushroom, garlic chips, fried onion & miso butter

### **ROASTED CHICKEN MARYLAND**

Sweet potato mash with chicken gravy

### **RICOTTA GNOCCHI**

With burnt sage butter & black truffle.

## dessert

### **TIRAMISU**

### **LEMON CHEESECAKE**





# Contact us

FOR ANY ENQUIRIES  
PLEASE CONTACT 6254 2922

Jason Dunphy  
[gcmanger@burnsclub.com.au](mailto:gcmanger@burnsclub.com.au)

Jake McAuliffe  
[execchef@burnsclub.com.au](mailto:execchef@burnsclub.com.au)

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140 Britten-Jones Dr, Holt  
[burnsclub.com.au](http://burnsclub.com.au)

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