

# Knox Club Sit Down Menus

Two and Three Course Menus Available

**OPTION 1: Soup and Main Course @ \$39 per person**

**OPTION 2: Main Course and Dessert @ \$41 per person**

**OPTION 3: Entrée and Main Course @ \$44 per person**

**OPTION 4: Soup, Main Course and Dessert @ \$47 per person**

**OPTION 5: Entrée, Main Course & Dessert @ \$54 per person**

**SOUP** choice of 2 served on a 50/50 basis

- ♦ Pumpkin
- ♦ Minestrone
- ♦ Tomato, Basil and Lentil
- ♦ Chicken, Leek and Potato
- ♦ Bacon and Corn Chowder

**ENTREE** choice of 2 served on a 50/50 basis

- ♦ **Thai Beef Salad:** wok tossed beef on an asian inspired salad with nahm jim dressing
- ♦ **Smoked Salmon:** served with a combination of rocket, pickled radish, capers and spanish onion, finished with herb crème fraiche
- ♦ **Moroccan Chicken Skewers:** served on a pearl cous cous, dusted with dukkah, topped with a mint and basil yoghurt
- ♦ **Sticky Lambs Ribs:** smothered with smoky BBQ sauce, served on a house slaw
- ♦ **Lemon Pepper Calamari:** served with a rocket, avocado and semi-dried tomato salad, accompanied with lemon aioli

**For that added touch**

- ♦ Hot and cold canapes at \$8.50 per guest
- ♦ Shared antipasto platter at \$8.00 per guest

All prices are inclusive of GST. Menu pricing is subject to change.

**Room Hire**

\$300 Non Members | \$250 Full Members

*(Must be a Knox Club Member for a period of 12 months or longer)*

Room Hire fee includes linen, candle centrepieces and your preference of serviette colours.

**Capacity Dinner Style**

Elms Room: suitable for up to 150 guests

Elms 1: suitable for 50-80 guests | Elms 2: suitable for 70-120 guests

**Minimum of 50 guests**

For all your entertainment and decoration needs please discuss with our Functions Manager

Sunday functions incur a 5% surcharge on food & room hire. Public Holidays incur a 15% surcharge on food & room hire

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**MAIN COURSE** choice of 2 served on a 50/50 basis

- ◆ **Tasmanian Salmon:** roasted salmon fillet on minted green pea mash, served with champagne beurre blanc and sweet potato crisps
- ◆ **Chicken Breast:** stuffed with cream cheese, sundried tomatoes and brie, served with roasted kipflers, chorizo, fresh herbs, wild rocket and salsa verde
- ◆ **New York Cut Beef:** mustard crusted sirloin of beef, served with roasted seasonal vegetables, yorkshire pudding and caramelised onion topped with roast gravy
- ◆ **Otway Pork Cutlet:** served on mash mixed with sautéed cabbage and smoked bacon, finished with a toffee apple and whiskey cream sauce
- ◆ **Tandoori Lamb Backstrap:** served on a bed of saffron pilau rice, accompanied with roasted cauliflower and almonds, topped with kasundi and fried eggplant crisps
- ◆ **Involtini (Vegetarian):** roasted vegetables layered with bocconcini and basil baked in filo pastry, served with a warm salad consisting of braised chickpeas, onion, spinach and tomato, finished with minted yoghurt
- ◆ **Roast:** your choice of roast with seasonal vegetables, chef's potatoes and complimenting garnish

**DESSERT** choice of 2 served on a 50/50 basis

- ◆ **Vanilla Bean Panna Cotta:** with seasonal mixed berry compote
- ◆ **Lemon Tart:** with passionfruit coulis and pure cream
- ◆ **Profiteroles:** stacked and drizzled with hot chocolate sauce crème chantille
- ◆ **Sticky Date Pudding:** with our special butterscotch sauce, cream and strawberry garnish
- ◆ **Frangelico Spiked Chocolate Mousse:** presented in a brandy snap basket, with fresh seasonal berries

**Cheese platter** at \$9 per guest (minimum 10 people)

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