

# Knox Club Sit Down Menus

Two and Three Course Menus Available

OPTION 1: Soup and Main Course @ \$36 per person

OPTION 2: Main Course and Dessert @ \$38 per person

OPTION 3: Entrée and Main Course @ \$40 per person

OPTION 4: Soup, Main Course and Dessert @ \$44 per person

OPTION 5: Entrée, Main Course & Dessert @ \$50 per person

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

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

## 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
- ◆ **Chicken Satay Skewers** with Jasmine rice and a traditional peanut sauce
- ◆ **Panko Crumbed Prawns** on an Asian inspired salad with lemon aioli
- ◆ **Sticky Lamb Ribs** smothered with smoky BBQ sauce, served on house slaw
- ◆ **Traditional Caesar Salad** with all the usual goodies, Tijuana dressing and a poached egg
- ◆ **Pumpkin, Chickpea and Halloumi Salad** with a tomato and passionfruit

## 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

- ◆ **Herbed Chicken Breast**, stuffed with cream cheese, sundried tomato & brie, served with roasted kiplers and seasonal vegetables
- ◆ **BBQ 1/2 Rack of Pork Ribs**, roasted chats, house slaw and our special BBQ sauce
- ◆ **New York Cut Beef**: mustard crusted sirloin of beef, served with roasted seasonal vegetables, yorkshire pudding and caramelised onion topped with roast gravy
- ◆ **Slow Cooked Lamb Shank** served on the best mash with braising juices
- ◆ **Panko Crumbed Blue Eye** with Asian stir-fried vegetables and Tom Yum mayonnaise
- ◆ **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

- ◆ **Crème Brulee**
- ◆ **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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