

Golf Menu Packages



Light Breakfast Menu Package

Beverages

Iced water
Di Bella coffee
Brewed tea drop tea's
Fruit juices

Serrano ham and swiss cheese croissants
Smoked bacon and egg muffin w' fresh tomato compote
Glazed danish pastry w' snow sugar
Fresh seasonal fruit platter w' berry yoghurt

\$18.50 per person

Full Breakfast Menu Package

Beverages

Iced water
Di Bella coffee
Brewed tea drop tea's
Fruit juices

Double smoked bacon w' grilled trusted tomatoes
Herb chipolata sausages w' swiss brown mushrooms
Scrambled eggs w' chives
House made potato hash browns
Thick toast bread w' condiments
Fresh seasonal fruit platter w' berry yoghurt

\$28.90 per person

Packed Lunch Menu Package

Seasonal sandwiches and tortilla wraps
A piece of seasonal fruit
Red Rock Deli Crisps
Chocolate Bar
A bottle of water
Mixed nuts

\$17.90 per person

Light Lunch Menu Package

Beverages

Iced water
Fruit juices

Selection of fresh sandwiches and tortilla wraps
Serrano ham melts w' wholegrain mustard and swiss cheese
Seasonal fruit platter

\$14.50 per person

Full Lunch Menu Package

Beverages

Iced water
Di Bella coffee
Brewed tea drop tea's
Fruit juices

Assortment of baked breads w' butters
Darling Downs roast beef fillet w' horseradish scented jus
Gourmet sausages w' caramelised sweet onion
Japanese style chicken fillet w' wasabi mayonnaise
Roast potatoes w' parmesan and thyme
Soft leaf salad w' lemon oil dressing
Roast pumpkin, baby beetroot, spinach and ricotta
Italian bread salad w' marinated vegetables and torn basil
Selection of local cheese, fruit and wafers

\$40.00 per person

After Golf Small Bites

Selection of house made dips w' crudities, breads and wafers
Baked vegetable frittata w' caramelised onion
Gourmet petite pies w' fresh tomato relish
Hand rolled asian vegetable spring rolls w' a lime chilli dressing

\$24.00 per person served over 2 hours

After Golf Cocktail Dinner

Seared Wagyu Beef Wellingtons w' sweet onion relish and a pine mushroom confit
Tori Karaage – fried chicken japanese style w' wasabi mayonnaise
Oven baked tomato tartlet w' persian fetta and shallots
Selection of pate on croute w' fried leek
Moroccan chicken tenderloin w' minted yoghurt dressing
Petite bruschettes w' balsamic glaze
Marinated Prawns w' filo pastry and citrus aioli

\$47.00 per person served over 2 hours