



Function Menu

ENTREE

Roasted tomato and red pepper soup with smoky paprika and sour cream

Chicken and sundried tomato vol au vent

Lamb and bush tomato pastry parcel served with tomato chutney

King prawn salad with avocado and mango salsa

Seafood crepe – rich seafood with cream sauce folded in a chive infused crepe

Smoked chicken and cashew salad with a honey mustard dressing

Chicken satay filo pastry triangles on julienne veg with roasted pineapple and peanut sauce

Char grilled lamb fillet salad on crisp mesclun with roasted red peppers and cashews, drizzled with honey, chilli and balsamic syrup topped with feta cubes

Smoked Atlantic salmon served on a salad of tangy rocket leaves, mango wedges, semi roasted mini Roma tomatoes and crisp prosciutto

MAIN

Petite roasted chicken supreme wrapped in bacon with traditional seasoning on roasted vegetable medley and mustard seed sauce

Slow roasted sirloin steak served on cream scalloped potato bake with red wine gravy

Moist double cut pork cutlet served on whipped potato with sautéed Chinese cabbage and caramelised apples

Apricot and almond seasoned chicken breast with mango, coriander and pink peppercorn salsa on a light couscous

Plump chicken breast pocketed with prawns, avocado and camembert topped with béarnaise sauce and served on a chive and cheese risotto

Tender slow roasted prime sirloin of beef with bush spices and red wine demi glaze served with a potato and pumpkin frittata

Char grilled rib eye steak served on scallop cream potatoes with mushroom and bacon sauce

Slow roasted lamb rump basted with garlic, honey and herbs served on sweet potato and baby spinach mash finished with rich tomato jus

Grilled barramundi fillet on a bed of bok choy and asparagus napped with chardonnay chive sauce



WAGGA WAGGA
COUNTRY CLUB

Function Menu

DESSERT

- Individual apricot crumble tart with custard and ice cream
- Individual pavlova with Chantilly cream and fresh fruit salsa
- Rich caramel cheesecake with caramel clustered popcorn garnish
- Apple strudel served warm with custard and ice cream
- Marinated fresh fruit wedges with sugared yoghurt cream
- Wild berry cheesecake served with a rich berry coulis
- Sticky toffee pudding with rich butterscotch mascarpone and strawberries
- Warm pecan pie with Bailey's cream and caramel ice cream
- Individual warm raspberry and white chocolate pudding

All meals served with dinner rolls and a bowl of seasonal vegetables to each table

Two course \$44.00

Three course \$50.00

Add Chef's selection of canapés for 45minutes \$6.00 per person

**Price includes tea and coffee station*

**Additional fee for white linen*

Lakeview
RESTAURANT

