

A decorative border featuring white line-art illustrations of various flowers and leaves, including lilies and hydrangeas, set against a dark green background.

MOORE PARK GOLF

Function & Events

packages

2024

breakfast



Grab & Go | \$8.50pp

Bacon & Egg Roll or Halloumi & Egg Roll

Quick Fix | \$12.50pp

(2) Savoury items (1) Pastry item (1) Fruit (1) Yoghurt

Plated | \$26pp

2 fried or scrambled eggs, bacon, chipolata sausage, hashbrown, house-made baked beans and toast

Vegetarian option available

Buffet| \$38pp

Includes both hot & cold options below

Cold

Fresh fruit
Muesli
Plain Yoghurt
Chef's Choice Pastries
Assorted Bread/Toast station
Spreads: Vegemite, Jams, Butters,
Honey, Peanut Butter
Avocado
Cheese slices
Roast cherry tomatoes
Smoked salmon platter

Hot

Mini Bacon & Egg Roll
Halloumi & Egg Roll
Open face smoked salmon, poached
egg on hashbrown
Scrambled eggs
Potato gems
Roast mushrooms



canapes

Starting at \$7.50 per Canape, per person

Cold canapes

- Blue cheese + nashi pear en croute (V)
- Elderflower jelly, pickled yellow baby beets, goats cheese (V)
 - Goats cheese + sweet onion jam (V)
- Seared tuna, wasabi aioli, daikon radish (+\$2)
 - Smoked salmon, cream cheese roulade
- Whole wheat biscuit, house smoked salmon, creme fraiche + caviar
- Spiced choux pastry, warm Peking duck salad
- Kingfish tartare, pickled ginger syrup (+\$2)
 - Mini prawn cocktail, yuzu + siracha
- Rare roast beef, horseradish aioli, crostini



Hot canapes

- Charred Japanese pumpkin, pumpkin seed caramel (V)
- Smoked cheddar beignets, roast sesame dressing (V)
- Foraged mushroom + black garlic tumble weeds (V)
 - Peking duck spring roll, house spiced BBQ sauce
- Pressed pork belly, apple cider gel (+\$2)



Dessert canapes

- Two bite key lime pie
 - Chocolate log roll
 - Mini pannacotta

Finger Food

Priced per finger food, per person

\$7.50 each

Honey Roast Pumpkin, Pepitta Salt (V, GF)

Sticky Sesame Cauliflower Bites

Green Pea And Pecorino Potato Arancini

Duck Spring Roll

Mini Roast Vegetable Frittata (V)

Egg And Smoked Salmon Mini Basket

French Brie, Macerated Rockmelon and Fig Jam (V)

Wood Smoked Bacon And Egg Puff Pastry

Prosciutto And Cheese Arancini

\$11.50 each

Vermicelli Rice Noodle Box, Fresh Cut Vegetables
(Choice of Beef or Chicken)



\$8.50 each

Mini Slider (Choice of Beef, Chicken or Tofu)

Vermicelli Rice Noodle Box, Fresh Cut Vegetables (V)

Roast Pork Belly Lotus Leaf Bao Charcoal Bun

Lamb Kofta Spring Roll, Shredded Cucumber

Wonton Basket, Korean Chicken Bites

Chilli Prawn And Rice Noodle Samosas

\$9.50 each

Mini Prawn Slider

Classic Crumbed Fish Goujons And Chips

Crab Meat Stuffed Mushrooms



Grazing Tables

Only available priced per person

15 pax minimum order

Build your perfect grazing table categorized by cuisine! All options include Dried Fruits, Fresh Fruit, Nuts, Dip, Crisp Breads & Crackers.

Middle Eastern | \$19pp

Falafel, hummus, chargrilled marinated vegetables, house-made sausage rolls

Asian | \$19pp

Steamed dumplings, spring rolls, handmade rice paper rolls

Roast Ham | \$25pp

Honey & orange glazed smoked salmon ham, warm bread rolls, pickles & assorted condiments

Italian | \$25pp

Cured meats, marinated artichokes, cheese, pesto & crostini

Plated

Alternate Serve:

\$63pp - 2 courses

\$84pp - 3 courses

ENTRÉES

Asparagus and Smoked Trout Risotto (Veg Optional)
Shaved asparagus, smoked trout, preserved lemon

Kingfish Ceviche (GF/DF)
Kingfish, seaweed, sesame, avocado, lime and tapioca crisp

Pressed Lamb Shoulder
Pressed lamb shoulder, purple potato puree, leek fry, cumin jus

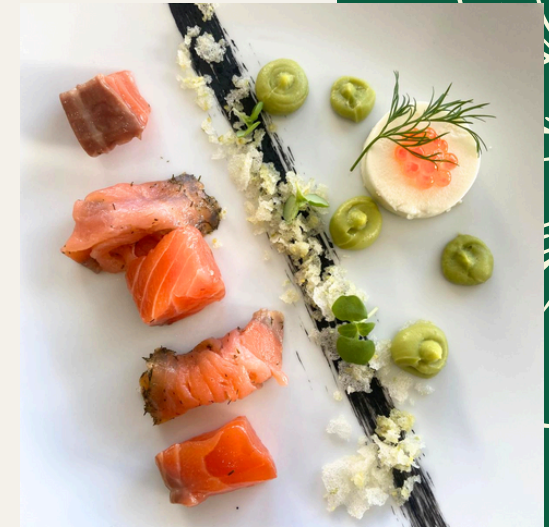
King Prawns (GF)
Fresh king prawns, avocado puree, watercress and pickled fennel

Squid Ink Linguini
Burnt butter, pinenuts, pepper drops, fresh parsley

Scallops (GF)
Scallops, caper butter, tomato chilli compote

Crispy Pork (GF)
Pork belly, celeriac mash, apple puree, watercress

Chicken Ballotine
Chicken breast stuffed with spinach, semi fried tomato and macadamia nuts, creamed pea, sweet potato chips



MAINS

Ricotta Gnudi(V)
Gnudi burnt butter, pine nuts, goats cheese, wilted spinach and sage

Barramundi
Barramundi, chat potato, speck, tomato salsa, baby rocket

Huon Salmon Fillet
Salmon fillet, asparagus, baby potatoes, romesco sauce

Chicken Breast Kiev
Sous vide Chicken breast, porcini mushroom, turnip, herbed cream sauce

Plated

Crispy Pork Belly

Pork belly, mash potato, peas, carrots and apple puree

Lamb Backstrap

Lamb backstrap, roasted vegetables, spiced onion sauce and goat's cheese crumbs

Eye Fillet

Sweet potato mash, roast broccolini, watercress and bone marrow jus

Roasted Chicken Involtni

Prosciutto, provolone, organic lentils, Pedro Ximenez reduction



DESSERTS

Pannacotta

Choice of (ricotta/mango/berry), poached pears, macadamia crushed, honeycomb

Sticky Date Pudding

Date pudding, butter scotch and vanilla ice cream

Rhubarb Slice

Biscuit base, diced rhubarb, shredded coconut, berry coulis

Chocolate Log Roll

Light chocolate sponge cake rolls, chestnut whipped cream, red berries

Trio of Mousses

Milk chocolate mousse, coffee mousse and caramel mousse, baked pastry soil, wild berries, dried yoghurt crumbs

Brandy Fruits

Brandy poached seasonal fruits, mulled wine gel, biscotti



buffet



CLASSIC \$45

PRICED PER PERSON

Fresh baked bread & butter
Chef's selection grilled proteins (3)
served with matching sides
Chef's selection fresh salad

PREMIUM \$68

Fresh baked bread & butter
House marinated chicken
Grass fed marinated rump steak
Fish fillet (subject to market availability)
all proteins served with matching sides
Fresh salad
Sweet bite platter

PLATINUM \$91

Fresh baked bread & butter
Leg ham off the bone, exclusively carved & served by
our kitchen team
12 hr braised lamb
Hot roast Angus beef sirloin
Chefs house marinated gourmet chicken
Whole oven-baked fish (subject to market availability)
Roasted potatoes (V)
Chef's choice pasta dish
Two fresh salads
Sweet bite platters

Enquiry about our kids options

beverage options

Choose from one of the following :

Beverage package

Unlimited bar tab

Limited bar tab

Self-purchase
(guests pay for their own drinks)



beverage packages



Signature Series

1 Hr \$29pp
2 Hr \$39pp
3 Hr \$49pp
4 Hr \$59pp

Unlimited beer, wine & soft drinks

- Our selection of tap beer
- Our selection of 3 Australian house wines (sparkling brut, red & white)
- Selected soft drinks & fruit juices
- Barista Coffee & Tea service
- Still & sparkling Purezza water

Deluxe Series

1 Hr \$39pp
2 Hr \$49pp
3 Hr \$59pp
4 Hr \$69pp

Unlimited beer, wine & soft drinks

- Tap beer
- Selected bottled beers & ciders
- Choice of up to 4 wines (sparkling, rose, red or white)
- Selected soft drinks & fruit juices
- Barista Coffee & Tea service
- Still & sparkling Purezza water

Ultimate Series

1 Hr \$45pp
2 Hr \$55pp
3 Hr \$65pp
4 Hr \$75pp

Unlimited beer, wine & soft drinks

- Arrival pre-selected cocktail
- All tap beer & bottled beers
- Choice of up to 6 premium wines
- Selection of seltzers
- All soft drinks & fruit juices
- Still & sparkling Purezza water
- Barista Coffee & Tea service



MOORE PARK GOLF

thank you

packages

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