



THE BRISBANE CLUB

LUNCH AND DINNER SELECTION—DELUXE PACKAGE

2 Courses (Main & Dessert) - \$55.00 per person

2 Courses (Entrée & Main) - \$65.00 per person

3 Courses - \$80.00 per person

ENTRÉE

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Butternut Pumpkin Soup basil gremolata, sour cream

Sweet Corn and Tarragon Soup parmesan and egg bread

Pea and Ham golden sippets

Broccoli and Scallop Veloute roasted almond cream

Meredith Chevre avocado puree, heirloom tomato, rye wafers, celery, fennel, balsamic, mandarin oil

Beetroot cured Salmon pickled daikon, potted herbs, rye toast, celery cloud radish

Beef Cheek celeriac, romesco crumb, split peas

Pork Belly thai flavours, coconut and lemongrass, tom yum broth

MAIN COURSE served with seasonal vegetables for the table

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

North Queensland Barramundi grilled, champagne leek, pomme fondant, garden peas, green oil, dressed leaves

Baked Sugar Glazed Ham 'Kassler Style' potato gratin, beurre noisette beans, pineapple chutney, jus

Jimbour Pork Cutlet pan roast, root vegetable and polenta dill pave, fig jam, sugar snaps, jus

Galston Farm Organic Chicken roasted breast, chorizo, eshallote, Maryland ragout, snow pea, hollandaise, pomme chateau

Char Grilled New York Sirloin rosemary potato wedges, roast Portobello mushroom, young broccoli, béarnaise sauce

DESSERT

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Crème Brûlée spiced churros, dark chocolate sauce

Strawberry and Coconut Pudding white chocolate cremeux, strawberry salad, toasted coconut, coconut sorbet

Lemon Meringue Tart berry compote, raspberry sorbet

Raspberry Frangipane Tart passionfruit curd, raspberry compote, crème chantilly



THE BRISBANE CLUB

LUNCH AND DINNER SELECTION—PLATINUM PACKAGE

2 Courses (Main & Dessert) - \$65.00 per person

2 Courses (Entrée & Main) - \$75.00 per person

3 Courses - \$90.00 per person

ENTRÉE

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Lobster Bisque truffle cream, sliced chives

Salt Brined Duck Breast orange and fennel gel, celery heart, radish, cumin granola, mandarin

Braised Pork Belly cauliflower puree, baby beetroot, jus

Chicken Laksa

Wild Mushroom Truffled Risotto shaved pecorino, spinach

Beef Cheek celeriac puree, romesco crumb, split peas

Fraser Coast King Prawn tuscan braised, hand cut pasta, tomato & dill concasse, pecorino, mustard cress

Seared Hervey Bay Scallop chilled romesco sauce, baby cos, raddish, avocado, olive pana da casa

Galston Farm Quail tempura, pickled cucumber & radish, ponzu, kewpie, shiso

MAIN COURSE

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Market Fresh Fish grilled kipfler potato, beans, sugar snap, sauce choron

Milly Hill Lamb Rack chick pea puree, pearl cous cous, tzatziki, broad bean, almond, broccoli

Northern Rivers Veal Fillet pan roast, snow pea, mushroom fricassee, polenta pave. jus

Diamantina Yearling Beef Fillet lentil mushroom ragout, brocolini, confit potato, onion jam

Huon Salmon 'modern waldorf salad'

DESSERT

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Choux Bun dark chocolate mousse, croquant, cherry compote, vanilla and maple crumble, chocolate sauce, vanilla bean gelato

Fennel, Lemon, Oats vodka macerated fennel, lemon curd, citrus meringue, toasted oat crumble, lemon vodka jelly

Valrhona Opalys cremeux, pineapple mousse, pineapple white rum salsa, pineapple sorbet

Chocolate Yuzu Cremeux milk chocolate cremeux, yuzu cream, hazelnut crunch, chocolate glaze, yuzu gel



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SOMETHING SPECIAL

Cheese and Fruit Platters	\$16.50 per person
Chef's selection of soft and hard cheeses (90g per person) served with poached apple, fig & port chutney, pickled beetroot, crisps	
Petit Fours	\$5.25 per person
Nespresso Machine Coffee with Club Mints	\$4.40 per person
Available for small groups of up to 16 guests (Please allow time for taking of orders and making of coffees)	
Cake Service Charge	\$4.50 per person
Our Chef is happy to cut your cake and serve with cream and coulis as dessert	



THE BRISBANE CLUB

BEVERAGE OPTIONS

Beverages on Consumption

Please select the beverages which are to be served and the time period in which they will be offered to your guests. These drinks will be added to your account up to any specified limit.

Cash Bar

Your guests will be responsible for paying for their own beverage consumption throughout your function. Please note beverage service will be slower than a package or consumption basis and will incur a \$5.50 per person surcharge.

Beverage Package

Cellar Manager's selection of wines including a sparkling, white and red wine, 3 beers (including full strength, mid strength and light), orange juice, mineral water and soft drinks.

1 hour	\$27.00 per person
2 hours	\$34.00 per person
3 hours	\$39.00 per person
4 hours	\$43.00 per person
5 hours	\$47.00 per person

Premium Beverage Packages

Cellar Manager's selection of premium wines including a sparkling, white and red wine, 3 premium beers (including full strength, mid strength and light), orange juice, mineral water and soft drinks.

1 hour	\$34.00 per person
2 hours	\$41.00 per person
3 hours	\$46.00 per person
4 hours	\$50.00 per person
5 hours	\$54.00 per person