

TOONGABBIE SPORTS

Set Menus

Minimum of 30 guests

Please note all set menus come with a bread roll, in-room coffee station services. Meals are alternate serves. Additional items can be added to your menu, price on your enquiry.

Choose two menu items per course. Meals are alternate serves.

Price on enquiry



Cold Entrée

Tiger prawns, citrus, avocado and couscous salad with honey citrus vinaigrette (GF)

Roasted cauliflower, pumpkin, kale, quinoa salad with almond flack and balsamico (V/GF/DF)

Thai style BBQ beef salad with cucumber, vermicelli, aromatic Asian herbs, our Chef's own tangy dressing and crisp fried onion chips

Smoked salmon and Greek salad

Hot Entrée

Garlic prawns with basil tomato and parmesan

Roasted pork belly, pear rocket salad and fig chutney

Warm Tandoori cauliflower with arugula and black sesame seeds with raita (V/GF)

Roasted chicken skewer and butternut pumpkin with herbs butter cream

Spicy salt and pepper boned wings with tangy salsa and chipotle mayo

Ricotta and pumpkin ravioli with rocket and toasted almond and parmesan



Address 12 Station Street
Toongabbie
Phone 8602 3700
Email info@toongabbiesportsclub.com.au
Web toongabbiesportsclub.com.au



Main

Chicken Surprise

Grilled chicken breast with mushroom paste, mozzarella, broccolini, pumpkin and herb jus

Duo Lamb

Chargrill lamb rump and cutlet with soft herb polenta, tomato, beans and roasted garlic sauce

Pork Cutlets

Roasted pork cutlets with granny smith apple slaw, crisp cross potato and apple cider jus

Black Angus Flank Steak

Chargrill with vegetable ratatouille, garlic chat potato and creamy forest mushroom sauce

Veal Schnitzel

Crisp fried crumbed veal scaloppini, buttered mash, seasonal green and gravy

Herb Crushed Barramundi

Roasted fish fillet with herb crust, asparagus, carrot sticks and hollandaise

Vegetable Stack Supreme (V/GF)

Flat mushroom, pumpkin, eggplant, haloumi cheese and avocado with basil pesto

Angus Sirloin Steak (GF)

Roasted sweet potato, broccoli, cauliflower and creamy forest mushroom sauce

Seafood Fettucine

Scallops, prawns, mussels, clams and fish cooked with garlic herbs tomato sauce

Tandoori Butter Chicken

BBQ roasted tandoori chicken, basmati rice, garden salad and raita

Dessert

Tiramisu with vanilla cream and shaved strawberry

Baked ricotta cheesecake with mixed berries and cream

Lemon meringue with vanilla ice cream

Exotic fruit pavlova, topped with passionfruit and vanilla cream

Sticky date pudding with Baileys butterscotch sauce and ice cream

New York cheesecake with seasonal fruit salsa

Fresh seasonal fruit plate with vanilla ice cream

Apple strudel with caramel ice cream