

## Mains

### Pumpkin Ravioli

Tender ravioli with a smooth pumpkin filling, served in a light butter and sage sauce (V)

### Crispy Fish Fillets

Salt & pepper seasoned Pacific Dory fillets, golden-fried and finished with a squeeze of fresh lemon

### Traditional Beef Lasagne

Layers of rich beef ragù, creamy béchamel sauce, and pasta sheets, topped with melted cheese and baked to perfection

### Wagyu Beef Cheek

Wagyu beef cheeks, slow-braised until melt-in-your-mouth tender, served with a luxurious red wine jus

### Butter Chicken

Tender chicken simmered in a rich, creamy tomato and butter sauce, served with fragrant pilaf rice

### BBQ Pork

Tender pork grilled to perfection, finished with a tangy and slightly sweet tamarind sauce.

## Dessert

### Tiramisu

With raspberry coulis

### Double Chocolate Brownie

With mixed berries compote

### Sticky Date Pudding

With Bailey's butterscotch

### Orange Baba

With creme amaretto

### Vanilla Bourbon Pannacotta

With mixed berries compote

V Vegetarian | VG Vegan  
GF Gluten Free | DF Dairy Free



**TOONGABBIE**   
SPORTS CLUB



**SELF SERVE  
BUFFET**  
*Menu*

# Buffet Menu

## Minimum 30 guests

Includes clothed & set tables, bread rolls, assorted vegetables, condiments and a complementary in-room tea and coffee station.

## Pricing

### Silver Package \$48 per person

Your choice of 2 x salads, 2 x carvery, 2 x mains and 1 x dessert

### Gold Package \$57 per person

Your choice of 2 x salads, 2 x carvery, 3 x mains and 2 x desserts



## Salads

### Waldorf Salad

With tuna, green beans, potatoes and crispy lettuce tossed in vinaigrette (GF/DF)

### Asian Slaw with Crispy Fried Noodles

Cabbage, carrot and spring onions, bean sprouts and crispy fried noodles tossed in a mild-spiced soy dressing (DF/V)

### Classic Caesar Salad

Fresh cos lettuce with house-made Caesar dressing, parmesan, crispy bacon, egg and garlic croutons

### Potato Salad

Roasted chat potato salad with bacon, chive and a creamy pesto sauce

### Rustic Greek Salad

A traditional mix of tomato, cucumber, capsicum red onion, olives, and feta, finished with oregano and chefs own vinaigrette (V)

### Rocket, Pear and Avocado Salad

Wild rocket, william pear, avocado, tomato, sunflower seeds and a white wine vinaigrette (V/GF/DF)

## Carvery

### Roast Pork

Garlic, caraway seed, apple cider vinegar and and dijon mustard roasted leg of pork

### Roast Lamb

Rosemary, garlic and pepper roasted leg of lamb with mint jus

### Roast Beef

Garlic and thyme roasted grass-fed beef with a rich red wine jus

### Roast Chicken

Herb and onion stuffed free range roasted chicken in a natural jus

### Roast Ham

Honey and cinnamon glazed baked ham with pineapple in a honey mustard sauce

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