

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 (I)

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
SEAFOOD ORIGIN
A Australian | I Imported | M Mixed



TOONGABBIE 
SPORTS CLUB
Pricing effective 01.10.2026



SELF SERVE
BUFFET
Menu

Buffet Menu

Minimum 30 guests

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

Pricing

Silver Package \$52 per person

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

Gold Package \$61 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) (I)

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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