



Classic Menu

Mains

Duo of Roast Turkey and Ham

Thinly sliced and served with traditional roast meat gravy

Succulent Roast Pork with crackle

Thinly sliced and drizzled with traditional roast meat gravy

Minted BBQ Marinated Beef Striploin

Thinly sliced and served with a rich tomato jus

Crumbed Chicken Kiev

Filled with garlic butter

Baked Snapper Fillet

Oven baked and drizzled with a warm lemon butter.

Baked Cajun Chicken Breast

Oven baked and finished with a drizzle of hollandaise sauce

All classic mains served with baked garlic chat potatoes and seasonal vegetables

Desserts

Plum Pudding

Served with piping hot custard

Warm Sticky Date Pudding

Served with lashings of butterscotch sauce

ClubMulwala Trifle

Layers of sponge cake, fresh custard and jelly

Fresh Berry Tart

with fresh whipped Chantilly cream and vanilla Anglaise

Choose TWO Mains & TWO Desserts To Be Served Alternate From \$35 per person

Enquiries and Bookings: Catering Department (03) 5744 2337

Email: catering@clubmulwala.com.au

Premium Menu

Mains

Fillet Mignon

250g premium eye fillet wrapped with smoky bacon and topped with a wild mushroom jus

Rosemary Rubbed Lamb Rack

Roasted until tender and finished with a mint jus

Chicken Crevette

Succulent chicken breast with sautéed King prawns, finished with a garlic and fresh herb cream sauce

Twice Roasted Pork Belly

Succulent and tender. Topped with a honey and red wine reduction

Lemon Pepper Salmon Fillet

Oven Baked and served with a creamy citrus sauce

Sea Salt and Paprika Crusted Scotch Fillet

Finished with a nap of cracked pepper gravy

All premium mains served with baked scalloped potatoes and seasonal vegetables

Desserts

Plum Pudding

Served with piping hot custard

Warm Sticky Date Pudding

Served with lashings of butterscotch sauce

ClubMulwala Trifle

Layers of sponge cake, fresh custard and jelly

Fresh Berry Tart

with fresh whipped Chantilly cream and vanilla Anglaise

Choose TWO Mains & TWO Desserts To Be Served Alternate From \$45 per person

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