



'HOME OF THE TRUE SPIRIT OF RUGBY'

WWW.RUGBYCLUB.COM.AU



MORNING & AFTERNOON TEA

PASTRIES- select from

Almond Tart, Zuccherati, Carrot Slice, Tiramisu Slice, Baked Ricotta Tart, Custard Tart, Chocolate Hazelnut Slice, Cannoncini, Citron Tart, Portugese Tart, Strawberry Tart, Apple & Custard Tart, Banana Cream Caramel Tart, Fruit Tart, Mud Cup Cake, Mud Slice, Sfogliatelle, Apple Crumble, Cheesecake Cups - Lemon or Strawberry, Rum Baba- with syrup- also with Custard, Cannoli- Chocolate, Vanilla or Ricotta, Eclairs - Fresh Cream, Iced Chocolate or Iced Coffee, Bigne (profiteroles)- Chocolate or Vanilla Filled, - Choc Top or Caramel Top

BISCUITS

Amaretti, Torroncini, Rigati, Rum Balls, Caffè Mandorlati, Ferro Cavallo, Mandorlati, Bacetti, Pasta Frolla, Croccantini (Apricot or Raspberry), Nacatole, Pastine Al Burro, Pastine, Friand (Almond or Blueberry), Tartufi (Lemon or Raspberry), Marina, Brutti Ma Buoni, Croce, Florentine, Romano, Napoli, Conchiglie, Paste di Mandorla, Mostaccioli (Orange or Pistacchio)

\$3.00 – 3.80 per item, Minimum order 25
Two (2) days notice required
Prices include GST
For more detailed description of items or if you would prefer items not mentioned above please call us at your convenience.

PLATTERS

Each will serve 8-10 people

SANDWICH 50.00

A variety of breads (white, wholemeal and multi-grain) with a mixture of quality ingredients and with 2 or 3 fillings per sandwich. These will include leg ham, tomato and cheese – roast beef and mustard- egg and lettuce- chicken, lettuce and mayonnaise etc. We always include some vegetarian sandwiches

GOURMET SANDWICH 60.00

A variety of breads (white, wholemeal and multi-grain) with a mixture of healthy fillings including natural leg ham, turkey, chicken, avocado, semi-dried tomatoes, coriander pesto etc. We always include some vegetarian and always use quality ingredients

GOURMET WRAPS AND ROLLS 70.00

A variety of quality finger food including: mini quiche - cocktail sausage rolls - spinach and ricotta triangles- beef party pies- vegetable samosas- cocktail spring rolls. Served with tomato and sweet chilli sauces

HOT FINGER FOOD 60.00

A variety of quality finger food including: mini quiche - cocktail sausage rolls - spinach and ricotta triangles- beef party pies- vegetable samosas- cocktail spring rolls. Served with tomato and sweet chilli sauces

PLATTERS CONT...

GOURMET HOT FINGER 75.00

A variety of quality finger food including: mini supreme or vegetarian pizzas - crumbed calamari rings - gourmet party pies - bacon, beef and mushroom filo parcels - piggy backed cocktail frankfurts - crumbed prawn cutlets. Served with tomato, barbecue and tartare sauces

CHEESE AND FRUIT 65.00

Gourmet cheeses (vintage cheddar, double brie, Tasmanian blue vein) decorated with fruits in season with pumpernickel bread and assorted water crackers



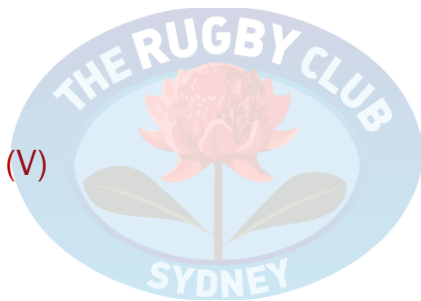
FOR MORE BAQUETTING OPTIONS- INCLUDING FINGER FOOD AND OUR COCKTAIL FOOD MENU, TURN THE PAGE





FINGER FOOD

1. GOURMET MINI PIES
Chicken florentine, lamb and rosemary, peppered steak and mushroom
2. GARLIC AND CHILLI CALAMARI RINGS
3. PIGGY BACK COCKTAIL FRANKFURTS
4. SPINACH AND RICOTTA CHEESE TRICORNS (V)
5. SALAMI AND SUN-DRIED TOMATO WEDGES
with cream cheese and basil
6. CHICKEN FILLET SKEWERS
teriyaki and ginger - or honey and soy - or satay
7. ASSORTED DIPS WITH ROASTED AND RAW VEGETABLE CRUDITES



FINGER FOOD

8. TEMPURA GARLIC PRAWNS
with sweet chilli dipping sauce
9. ASSORTED COCKTAIL SUSHI ROLLS
10. PRAWN SAMOSAS IN FILO PASTRY
11. FISH COCKTAILS
with lemon and tartare sauce
12. MINI QUICHE
tomato and mushroom, chicken and leek or ham and asparagus
13. VEGETABLE SPRING ROLLS WITH SWEET AND SOUR SAUCE (V)
14. CABANOSSI. CHERRY TOMATO AND BOCONCCINI BITES



FINGER FOOD PRICES

25.50 per person
Minimum 40 persons
Items may vary subject to availability
Price does not include drinks



HOT COCKTAIL FOOD

TURKEY, HAM AND CRANBERRY FILO PARCELS	3.50
VEAL INVOLTINI WITH PARMESAN AND PROSCIUTTO	3.50
PEKING DUCK PANCAKES WITH SPRING ONION AND HOISIN SAUCE	3.50
GRILLED SCALLOP AND TARAMOSALATA STACKS ON POTATO CRISPS	4.50
BARBECUED MEDITERRANEAN PORK SKEWERS WITH SPICY YOGHURT DIPPING SAUCE	3.50
GARLIC AND CHILLI KING PRAWN SKEWERS WITH COCONUT BATTER	4.50
MEDITERRANEAN GRILLED VEGETABLE TARTLETS WITH SPICED CREAM CHEESE (V)	3.00
SUN DRIED TOMATO, KALAMATA OLIVE AND GOATS CHEESE TARTLETS (V)	3.50
LAMB AND ROSEMARY SKEWERS WITH LEMON AND OREGANO	4.50
SCALLOP, BARRAMUNDI AND KING PRAWN SEAFOOD BITES - PER 3 PIECES	3.50

COLD COCKTAIL FOOD

OYSTERS NATURAL WITH LEMON AND CAVIAR	3.50
SUN DRIED TOMATO, ANCHOVY AND PROVOLONE CRUSTS WITH BASIL PESTO	3.00
GRILLED EGGPLANT, SEMI DRIED TOMATO AND COTTAGE CHEESE STACK (V)	2.50
SMOKED SALMON SUSHI STACKS WITH JAPANESE MAYONNAISE AND SALMON PEARLS	3.50
EUROPA NATURAL OYSTERS WITH SMOKED SALMON, SOUR CREAM AND CAVIAR	4.00
GREEK SALAD MINI BRUSCHETTA WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR (V)	2.50
SMOKED SALMON, PIMIENTO AND SPANISH ONION PASTRY PILLOWS	3.00
LOBSTER SALAD AND CAVIAR MINI MELBA TOASTS	4.00
CREAMY KING PRAWNS IN NOODLE NESTS	4.00
SMOKED SALMON, ASPARAGUS AND BRIE CRISPbread	3.50

FOR ALL COCKTAIL FOOD A Minimum charge for 50 persons @ \$30.00p.p



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FORMAL FUNCTION MENU

Select two from each course to be served alternately

Change of dishes can be arranged

PREMIER OPTION	46.00
DELUXE OPTION	51.00
ULTIMATE	58.00

BOOK NOW

MAKE YOUR FUNCTION RESERVATION NOW BY CONTACTING THE RUGBY CLUB

E | ADMIN@RUGBYCLUB.COM.AU

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W | WWW.RUGBYCLUB.COM.AU

PREMIER ENTRÉES

CHICKEN AND ASPARAGUS TRICORNS

Chicken tenderloins in garlic, white wine and tarragon in filo with asparagus and green beans

GARLIC AND SWEET CHILLI OCTOPUS SALAD

Fresh barbecued octopus, marinated in olive oil, lemon and white wine vinegar served warm on a salad of rocket, baby endives and cherry tomatoes with balsamic dressing

KING PRAWNS SAGANAKI

Grilled prawns in a spicy tomato and fetta cheese salsa

OYSTER AND BACON BROCHETTE

Fresh crumbed oysters wrapped in bacon and skewered with anchovy stuffed olives

PENNE CON POLLO

Penne pasta with smoked chicken, cream and white wine

RISOTTO DI ZÁNTE

With smoked salmon, ricotta and Kalamata olive



PREMIER MAINS

CHICKEN OR VEAL PARMIGIANA

Crumbed and lightly deep fried then baked with scalloped potato and eggplant topped with tomato salsa and parmesan

BEEF STRIPLOIN 'MADAGASCAR

Grain-fed sirloin finished in green peppercorns, cream and white wine

BLANQUETTE DE VEAU

Seared escalopes of veal finished in white wine with lettuce, endives, garlic and lemon zest finished in egg and lemon sauce

LAMB SHANKS 'JARDINIÈRE'

Baked with tomato, red wine and mushrooms flavoured with thyme

ATLANTIC SALMON FILLET

Grilled with a baste of olive oil, lemon juice and mayonnaise served with cucumber dill sauce

COUNTRY STYLE LAMB

Blade on the bone baked with capsicum, onion and garlic flavoured with rosemary and oregano

PREMIER DESSERTS

INDIVIDUAL HOME-MADE TIRAMISU

With Italian espresso and Frangelico soaked Savoiardi

GELATO ITALIANO

Large selection of gourmet individual gelati

PROFITEROLE DE CHOCOLÁT

With hazelnut Gran Marnier filling

STICKY DATE PUDDING

With wine poached strawberries and warm butterscotch sauce

CHOCOLATE MARQUIS

Creamy chocolate slice served on crème Anglaise with seasonal berries

Some items may vary depending on availability





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DELUXE ENTRÉES

GARLIC PRAWNS PERSILLÉE

Pan fried with cream, white wine and blue vein cheese

LAMB AND ROSEMARY FILO PARCEL

With avocado, cream cheese and olive paté

RAVIOLI PRIMAVERA

Veal filled ravioli with a sauce of tomato, garlic, grilled eggplant and capsicum

RISOTTO DEL VILLARI (V)

With sun dried tomato, mushroom, grilled capsicum and provolone

SUMMER SALMON SALAD

Thin sliced smoked salmon on a mixed leaf salad with a passionfruit and orange dressing

VEGETABLE AND HALOUMI STACK

Grilled eggplant, capsicum, kumara with prosciutto, haloumi and pesto sauce



DELUXE MAINS

BROCHETTE D'ALOYAU A'LA GREC

Grain-fed sirloin marinated in olive oil, white wine and oregano, skewered with onion and capsicum and grilled with lemon

COTELETTE DE PORC 'ST. HENRI'

Char-grilled pork cutlets with a relish of fresh apples, sweet apple cider and lemon zest

GARLIC CHICKEN SOFRITO

Pepper encrusted chicken breast cooked in white wine vinegar with parsley and garlic

MOROCCAN INSPIRED LAMB RUMP

Baked with garlic, thyme and fragrant peppers served on herbed cous-cous and roasted butternut pumpkin

SWORDFISH 'ETTOUFE'

Creole style in a spicy salsa of white wine, fresh vegetables, peppers and fragrant herbs

VEAL SCALLOPINE

In a mushroom, cream and white wine sauce with asparagus and grilled mozzarella



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ULTIMATE ENTRÉES

AVOCADO SEAFOOD

Oysters natural, fresh king prawns, balsamic octopus and smoked salmon salad

GAMBRETTI COTTI AI FERRI

Sauteed prawns on roasted sweet potato with pimienta pepper

OYSTER MEDLEY- ½ DOZEN

Select from: kilpatrick-mornay-cajun (hot) or: natural-europa-capri (cold)

RISOTTO DEL GAMBRETTO E DELL'OSTRICA

Fresh King prawns and Sydney rock oysters in a risotto of red capsicum, garlic and fresh thyme, sun dried tomato and parma ham

VEAL INVOLTINI

With leg ham, mushroom, and bechamel sauce

ULTIMATE MAINS

GRILLED LAMB AND EGGPLANT SALAD

Tender lamb backstrap served on a grilled salad of marinated eggplant, red capsicum and mushrooms with a dressing of lemon and olive oil with just a hint of garlic

BEEF FILLET 'MIGNON'

Grain-fed eye fillet with bacon served on a crouton with a tomato-mushroom sauce

BLUE EYED COD AL BIANCO

Baked with garlic, white wine and lemon juice flavoured with thyme and fresh oregano

CHICKEN AND PROSCIUTTO ROLLS

Breast fillet encased in tasty cheddar and parma ham with bernaise sauce

SEA BASS STEAK WITH KERALA CURRY

A fragrant light curry with tomato, coconut, garlic and ginger

VEAL CUTLETS CHATELAINE

Char-grilled with a traditional French provincial sauce of onion, mushroom, tomato and white wine

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With Italian espresso and Frangelico soaked Savoiardi

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