

A photograph of a garden scene. In the foreground, there is a small white metal table and two matching chairs. Behind them is a large tree with many trunks. To the left, there is a corrugated metal wall and a large wheel. The background is filled with various plants and trees.

Function Packages

Chinchilla RSL Memorial Club



Breakfast Packages

minimum 10 pax

BREAKFAST PLATTER

\$15 per guest

- Croissants, ham, cheese, tomato
- Wraps, bacon, egg, hashbrown, cheese, bbq sauce

BREAKFAST BUFFET

\$35 per guest

Bacon, sausages, scrambled eggs, hash browns
baked beans, mushrooms, croissants, granola pots,
fresh fruit, juices

BREAKFAST ALTERNATE PLATED

Less than 20 pax 1 option
20 pax & over, 2 options, alternate drop

\$25 per guest

Zucchini Fritters, tomato salsa, beetroot tahini mayo, poached
egg, spiced avocado sauce

Avocado on toasted pita, beetroot hummus, preserved lemon,
chunky avocado, persian feta, pepita pesto

Eggs Benedict, toasted English muffin, bacon, house made
hollandaise sauce

Traditional Breakfast, bacon, scrambled eggs, hash brown,
baked beans



Conference Packages

minimum 10 pax

HALF DAY / FULL DAY

\$30 per guest \$40 per guest

Morning/Afternoon Tea

includes selection of
1 sweet, 1 savory per person

Scones	Muffins
Caramel Slice	Frittata
Brownie	Blinis
Cookies	

Lunch

Assorted meat & salad rolls
Hot platter

ALTERNATE PLATED

\$25 per guest

Less than 20 pax 1 option
20 pax & over, 2 options alternate drop

Roast of the Day
Chicken Schnitzel, garlic mash & veg
Battered fish, chips & salad
Chicken caesar salad

Dessert Option

\$15 per guest

Eton Mess, meringue shards, berries, ice-cream
Sticky Date, butterscotch sauce, ice-cream



Buffet Menu \$65 per guest minimum 30pax

Hot Dishes - choice of 4

- Roast Pork
- Sweet & sour chicken & rice
- Curry beef & rice
- Honey & lemon chicken & rice
- BBQ brisket sliders
- Shepherds pie
- Snapper in creamy lemon dill sauce
- Chicken & pesto lasagna
- Vegetable pasta bake

Served with

- Steamed vegetables
- Potato bake
- Cous cous salad
- Bread Rolls

Alternate Plated \$50 per guest - 2 courses / \$65 per guest - 3 courses

Entree

- Housemade beetroot arancini, aioli
- Bruschetta, avocado, tomato, red onion, sourdough
- Prawn caesar salad
- Chicken & ham hock terrine, honey mustard mayo

Mains

- Lemon, thyme crumbed chicken, stuffed with brie, broccoli mash, apple cider jus
- Eye fillet (medium), potato gratin, confit cherry tomatoes, spinach, red wine jus
- BBQ Beef short rib, corn, fetta, dukkha, potato mash
- Moroccan spiced lamb, basil chickpea mash, mango relish
- Dukkha spiced salmon, pea risotto, goats cheese, pine nuts
- Beetroot risotto, fresh mint peas, fetta

Desserts

- Key lime tart, fresh whipped cream
- Chocolate fudge brownie, ice-cream
- Deconstructed vanilla cheesecake, mango salsa, honeycomb crumble
- Honey & thyme panna cotta, pears, crumble

Vegan Options available



Morning Tea/Afternoon Tea

MORNING/AFTERNOON TEA SELECTION

\$11 pp includes selection of 1 sweet, 1 savory per person

- Scones
- Caramel Slice
- Brownie
- Cookies
- Muffins
- Frittata
- Blinis

Platters *platters serve 10 pax*

PARTY PLATTER \$80

- mini pies
- cocktail sausage rolls
- satay chicken skewers

ASIAN PLATTER \$80

- chicken dim sims
- spring rolls
- samosas

ANTIPASTO PLATTER \$80

- cheese
- marinated vegetables
- olives
- meats
- dips & crackers

MIXED SANDWICH \$55

- salami & salad
- ham, cheese, tomato
- chicken, basil, mayo
- egg, lettuce

PIZZA PLATTER \$45

a selection of pizzas

HOT & COLD SEAFOOD PLATTER \$150

oysters kilpatrick, king prawns, calamari, battered fish, crumbed scallops, seafood sauce

DESSERT PLATTER \$80

chefs selection of assorted house made desserts

Items listed may change without notice



Canapes Menu

Selection of 4 canapes

\$25pp

Selection of 5 canapes

\$30pp

CANAPES

- prawn cocktail cups
- polenta, wild mushrooms, prosciutto, black garlic aioli
- pulled pork sliders, apple slaw, bbq sauce
- scallops, curried cauliflower puree, dill oil
- balsamic tomato & pesto puff pastry
- cod pop corn, bang bang sauce
- arancini balls, aioli
- toasted brioche, strawberry cheese cake, strawberry gel

Items listed may change without notice