



Private Dinner Party Menu Option 1

Choose 1 option from each course
All guests to have the same dish
Or an additional \$5 pp for alternate drop

Entrée

Lemon pepper calamari, free range egg aioli, wild rocket (gf*) (df)
Karage chicken, Japanese mayo (low gluten)

Mains

Prosciutto wrapped chicken supreme, spring onion mash, buttered green beans, wild rocket, seeded mustard cream (gf*)
250g grain fed Kilcoy Angus rump, Caesar salad, sweet potato chips, mushroom sauce (gf* available)

Dessert

Vanilla bean panna cotta, raspberry coulis (gf*)
Chocolate mint mousse with mint biscuit crumble (gf* available)

To Drink

2 hour drinks package consisting of Coolum Surf Club red and white wine, bubbles, basic beer and soft drinks

Vegetarian/vegan options available on request

Please discuss any dietary requirements with the Functions Manager at the time of booking

*May still contain traces of gluten, please inform staff when ordering if you have coeliacs disease

\$85 pp

Minimum 8 Adults



Private Dinner Party Menu Option 2

Choose 1 option from each course
All guests to have the same dish
Or an additional \$5 pp for alternate drop

Entrée

Coconut Mooloolaba prawn cutlets, chilli aioli, lime (gf*)
Hervey Bay scallops, crispy prosciutto, smoked tomato relish, salsa verde (gf*)
Korean fried chicken wings, honey chilli glaze, kimchi mayo (low gluten)

Mains

300g grain fed Kilcoy rib fillet, herb and garlic roasted chat potatoes, mixed buttered greens, peppercorn jus (gf*)
Sticky tamarind and ginger glazed lamb rump (medium) saffron rice, green paw paw, chilli, fresh herbs
Pan seared pistachio crusted Queensland sustainably sourced barramundi, garlic herb roasted chat potatoes, slow roasted Roma tomato, red onion, chorizo

Dessert

Bittersweet chocolate and macadamia brownie, vanilla bean Anglaise
Baked vanilla cheesecake, fresh cream, raspberry coulis

To Drink

2 hour drinks package consisting of Coolum Surf Club red and white wine, bubbles, basic beer and soft drinks

Vegetarian/vegan options available on request

Please discuss any dietary requirements with the Functions Manager at the time of booking

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\$105 pp



Private Dinner Party Menu Option 3

Choose 1 option from each course
All guests to have the same dish
Or an additional \$5 pp for alternate drop

Entrée

Slow cooked Australian lamb loin (medium), romesco, Danish feta, roast pumpkin, baby spinach (gf*)
Fresh made potato and parmesan gnocchi, crispy sage, brown butter sauce, prosciutto
Mooloolaba king prawn laksa (low gluten)

Mains

300g 200+ day grain fed Darling downs Wagyu sirloin, truffle and rosemary potato galette, grilled asparagus, Béarnaise sauce (gf*)
Fresh Tasmanian Atlantic salmon (medium), preserved lemon and chive mash potato, hollandaise foam, sugar snap peas (gf*)
Pan seared crispy skinned duck breast, thyme and black garlic cous cous, roasted baby beets, wilted chard, blood orange jus

Dessert

Bittersweet chocolate and macadamia brownie, vanilla bean Anglaise
Baked vanilla cheesecake, fresh cream, raspberry coulis

To Drink

2 hour drinks package consisting of Coolum Surf Club red and white wine, bubbles, basic beer and soft drinks

Vegetarian/vegan options available on request

Please discuss any dietary requirements with the Functions Manager at the time of booking

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\$129 pp