

The Orchard Brasserie  
Springwood Country Club  
3 Course Plated Meal Menu

Trayed Hot Finger Food Entree

All items are included

Moroccan spiced chicken fillet bites w/ peach chutney

Crispy seasoned king prawns in a wonton wrap  
w/ sweet soy & sesame glaze

Lemon pepper almond crumbed barramundi coujons w/ tartare sauce

Pumpkin, caramelized onions & feta tartlets

Vegetarian spring rolls w/ chilli jam

Main Meal

Alternate serve - Choose Two

Grilled barramundi fillet w/ pumpkin potato gratin,  
seasonal vegetables & chardonnay cream sauce

Lemon pepper crusted barramundi w/ garlic roasted  
potatoes, mixed salad, apple slaw & marie rose sauce

Garlic studded slow roasted lamb rump & baked onions in a port wine sauce  
w// bacon & chive paris mash & seasonal vegetables

Grilled lamb rump medallions w/ mint & balsamic glaze,  
potato gratin, caramelized beetroot & baby leaf salad

Baked chicken breast w/ pistachio nut crust, sweet potato  
mash, seasonal vegetables & honey mustard cream

Moroccan spiced chicken breast w/ fruity pearl cous cous,  
peach & sweet soy sauce & melon salsa

Roast fillet of beef w/ balsamic glazed chats potato, tomato  
& mushroom concass, garlic aioli & seasonal vegetables

Pan fried herb & almond crumbed veal w/ bacon, mushroom & brandy  
cream sauce, roasted vegetable medley & steamed greens

Dessert

Alternate serve – Choose Two

Served with chantilly cream

Rich chocolate torte w/ ganash & strawberry coulis

Brioche bread & butter pudding w/ caramel sauce

Sticky date pudding w/ butterscotch sauce

Individual pavlova w/ fresh fruit & raspberry coulis

Tangy lemon & lime tart w/ passionfruit coulis

Pecan pie w/ caramel sauce & praline

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\*\* Cost for this menu is \$55.00 per person

\*\* The minimum number of guests we charge for is 30

\*\* Menu choices are required a minimum of 14 days prior

\*\* Final numbers are required a minimum of 10 days prior

\*\* Payment of your catering account is required a minimum of 5 days prior