

Functions at Traralgon Bowls Club

Set Menu Packages

One, two or three course set menu – the choice is yours.

Select two options for each course, for an alternative drop meal service.

Specific dietary needs can be catered for with prior notice – additional costs may be incurred.

Entree

Asian prawn cocktail GF

Served in a crispy lettuce cup with cucumber, crispy noodles and chilli and lime dressing

Thai satay chicken skewers GF | DF

Served on fragrant coconut rice

Lamb kofta

Served with riata

Crispy fried pork belly GF | DF

Served with house BBQ sauce and pineapple salsa

Roast field mushroom VEGAN | GF | DF

Stuffed with pear and leek risotto



Mains

Slow cooked lamb shank

Served with creamy mash potato, roasted baby carrots and demi-glaze.

Slow cooked beef cheek GF

Served with cauliflower puree and red wine jus.

Grilled salmon fillet DF

Served with Asian vegetables, hokkien noodles and sweet soy sauce

Crispy chicken breast

Served potato gratin, broccolini and creamy tarragon sauce

Crumbed lamb cutlets

Served with potato puree, snow peas and gravy

Potato gnocchi

Choice of either:

Creamy garlic OR pumpkin and sage

Vegetable lasagna VEGAN and/or GF on request

Layers of pasta, vegetable ragout, pumpkin and béchamel with chips



Dessert

Mini pavlova GF

Served with vanilla whipped cream, fresh berries and passionfruit pulp

Coconut chia pudding VEGAN | GF

Served with mixed berry compote and toasted coconut flakes

Chocolate brownie

Served with chocolate ganache and ice cream

Sticky date pudding

Served with butterscotch sauce and ice cream

New York cheesecake

Served with lemon curd and double cream

Strawberry pannacotta

Served with chocolate soil and candied lime

Package pricing

Main meal	\$40 per head
2 course	\$55 per head
3 course	\$70 per head

