

*Less Planning,
More Party*



RACV CONFERENCES AND EVENTS

RACV Torquay Resort Christmas Menu



CHRISTMAS MENU

ASIAN INSPIRED

\$80.00 per person

MINIMUM OF 20 GUESTS

ENTRÉE

Softshell crab with Asian herb salad
Crispy pork belly with a Spicy glaze
Assorted dumplings with nam jim dipping sauce

MAIN

Miso marinated barramundi with a soy dressing
Kung pao chicken with crispy shallots and chilli dressing
Beef and vegetable stir fry with oyster sauce

SIDES

Steamed jasmine rice
Ginger broccolini

DESSERTS

Coconut sticky rice (gf,v)
Traditional Mango Pudding (gf)
Banana Fritters (v)

ITALIAN STYLE

\$80.00 per person

MINIMUM OF 20 GUESTS

ENTRÉE

Prosciutto, mortadella and chargrilled focaccia
Wild mushroom and broad bean risotto with pecorino (v,gf)
Saffron marinated sardine and fennel salad (gf)

MAIN

Penne pasta with puttanesca sauce (v)
Braised beef cheek with polenta and gremolata
Roast salmon with mussel, tomato and oregano stew (gf)

SIDES

Roquette, parmesan and pear salad (v,gf)
Eggplant and green olive caponata (v,gf)

DESSERTS

Tiramisu (v)
Vanilla panna cotta with strawberry salad (gf)
Ricotta cannoli (v)

CHRISTMAS MENU

LOCAL PRODUCE

\$105.00 per person

MINIMUM OF 20 GUESTS

ENTRÉE

Salt Kitchen small goods with Zeally Bay spelt bread

Meredith goat's cheese fetta with asparagus and pea escabeche (v,gf)

Grilled Great Ocean duck breast with freshwater Creek soft eggs and water cress salad (gf)

MAIN

Bannockburn free range chicken breast with an Otway shitake sauce (gf)

Pan fried King George whiting, half shell scallop with cherry tomatoes and chive butter sauce

Kennedy's Creek tenderloin of beef with roast baby onions and béarnaise sauce

SIDES

Roast local potatoes, with thyme and Mount Leura garlic

Otway herb salad

DESSERTS

Jan Juc honey panna cotta (gf)

The Smooth Chocolator dark chocolate tart (v)

Zeally Bay sourdough and salted caramel pudding (v)

VICTORIAN / LOCAL PRODUCE

\$90.00 per person

MINIMUM OF 20 GUESTS

ENTRÉE

Local small goods with Zeally bay spelt bread

Meredith goat's cheese fetta with asparagus and pea escabeche

Grilled Victorian duck breast with Freshwater Creek soft eggs and a water cress salad

MAIN

Bannockburn free range chicken breast and a wild mushroom sauce

Pan fried King George whiting, grilled scallop and cherry tomato with a chive butter sauce

Gippsland fresh Sirloin of beef with roast baby onions and béarnaise sauce

SIDES

Roast local potatoes, with thyme and Mount Leura garlic

Otway herb salad

DESSERTS

Jan Juc honey panna cotta (gf)

The Smooth Chocolator dark chocolate tart (v)

Zeally Bay sourdough and salted caramel pudding (v)

RACV Torquay Resort

1 Great Ocean Road
Torquay, Victoria 3228
Telephone: 03 5261 1600
events_torquay@racv.com.au

For more information contact:
Conferences & Events Team

racv.com.au/venues

