

RACV Healesville Country Club

BARBECUE



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SAUSAGE SIZZLE

MINIMUM 10 GUESTS

3 types of gourmet sausages
Caramelised onions
Bread rolls
Condiments and sauces

COUNTRY CLUB BBQ

MINIMUM 20 GUESTS

Freshly baked bread
Farm fresh buttered corn on the cob
Caramelised sliced onions
Mini beef burger
Bratwurst sausage
Tandoori organic chicken thigh
Jacket potatoes, chive sour cream
Tossed salad greens, balsamic vinaigrette
Traditional coleslaw

DESSERTS

Chef's selection of cakes
Freshly brewed coffee, tea and herbal infusions

TARRAWARRA BBQ

MINIMUM 20 GUESTS

Freshly baked bread
Caramelised sliced onions
Grilled vegetable pattie
Farm fresh buttered corn on the cob
Tikka organic chicken thigh kebab
Char siu marinated pork belly
Crispy skin salmon fingers
Beef fillet steak with cracked pepper
Jacket potatoes, chives sour cream
Cumin spiced coleslaw
Tossed crisp salad greens, balsamic vinaigrette

DESSERTS

Chef's selection of cakes
Freshly brewed coffee, tea and herbal infusions

BARBECUE

YERING BBQ

MINIMUM 20 GUESTS

Freshly baked bread

Garlic king prawns

Italian style vegetables with pesto sauce

Tikka free range chicken thigh kebab, tzatziki

Medallions of beef fillet

Char siu marinated pork belly

Lamb kofta

Tasmanian salmon, lemon myrtle

Jacket potatoes, chive sour cream

Tossed seasonal salad, sweet herb vinaigrette

Minted cous cous, apricot and flaked almond salad

Cumin spiced coleslaw

DESSERTS

Chef's selection of cakes and sliced fruit

Freshly brewed coffee, tea and herbal infusions

SHARED PLATTERS FOR THE TABLE OR PRE-FUNCTION DRINKS

FRUIT PLATTER

Seasonal melons, strawberries and pineapple

MEZZE PLATTER

Selection of three dips with Turkish bread, ciabatta, herb focaccia and grissini

ANTIPASTO PLATTER

Cured meats, marinated vegetables, olives, melon and Yarra Valley Persian fetta

SEAFOOD PLATTER

Tasmanian oysters (2), king prawns (3), Yarra Valley smoked salmon, pickled octopus, accompanied by lemon wedges and cocktail sauce

BARBECUE

ACTION STATIONS

Compliment your dining event with one of these live action experiences by your very own chef

OYSTER STATION

SHUCKED LIVE BY CHEF

Enjoy Tasmanian oysters freshly shucked in front of your guests by one of our club chef's
Served with fresh lime and a variety of sauces and condiments on ice

SPICED DUCK PANCAKE STATION

Traditional Peking style duck rolled in our hand-made pancakes with sumptuous Asian greens prepared live by our chef's. Served with authentic dipping sauces and accompaniments

CANAPES

Half hour pre-function

MINIMUM 15 GUESTS

Please select three items from the below options

Cold Canapes

Smoked salmon with dill cream
Yarra Valley Dairy Persian fetta whip
Yarra Valley salmon mousse
Lemon and herb marinated king prawn cutlets
Rare roast beef and mustard mayonnaise

Hot Canapes

Thai chicken skewers
Sicilian pork and fennel kofta
Italian style pork and veal polpetti
Lebanese lamb shank, pomegranate and yoghurt pie
Mushroom and goats cheese arancini
Sweet potato and cashew empanada
Porcini mushroom and truffle topped with Provolone cheese pie
Hand-made panko prawn kebabs
Peking duck spring roll

RACV Healesville Country Club

122 Healesville-Kinglake Rd
Healesville, VIC 3777

Telephone: 03 5962 4899

Facsimile: 03 5962 3450

healesvilleevents@racv.com.au

racv.com.au/venues

