

RACV Healesville Country Club

PLATED LUNCH AND DINNER



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SET 2 COURSE MENU (complimentary alternate serve main)

SET 3 COURSE MENU (complimentary alternate serve main)

ALTERNATE 2 COURSE MENU (50 / 50 drop)

ALTERNATE 3 COURSE MENU (50 / 50 drop)

CHOICE 2 COURSE MENU - choice of 2 entree, 2 main or 2 main 2 dessert

CHOICE 2 COURSE MENU - choice of 3 entree, 3 main or 3 main 3 dessert

CHOICE 3 COURSE MENU - choice of 2 entree, 2 main, 2 dessert

CHOICE 3 COURSE MENU - choice of 3 entree, 3 main, 3 dessert

ENTRÉE

Premium smoked salmon ribbons, baby fennel salad and orange vinaigrette

Yarra Valley Dairy goats' curd, braised fennel and olive tart with red pepper sauce

Caesar salad, soft poached egg, baby cos lettuce and anchovy

Grilled haloumi, spiced pear and pecan praline salad with balsamic dressing

Duck and prune terrine with mandarin salad

King prawn cutlet cocktail, chiffonnade lettuce, cocktail sauce and fresh lime

Swiss chard, beetroot, blue cheese, mizuna and hazelnut praline salad with blue cheese dressing

MAIN

High country pork cutlet on the bone, kumera potato gâteaux with tomato concasse and balsamic apple

Free range chicken breast, crusted herb potatoes and baked baby Dutch carrots with white wine sauce

Barramundi, vine ripened tomato and baby spinach warm salad

Roasted Gippsland beef fillet, béarnaise sauce, potato gratin and steamed green beans

Confit duck leg on du puy lentils, citrus salad with wild rocket and extra virgin olive oil

Yarra Valley grilled salmon, crushed citrus potatoes, greens, black olive and Persian fetta salsa

Jumbo tortelloni with pesto cream and garlic crumb

DESSERT

Grand Marnier truffle mousse, romanoff sauce and strawberry

Caramel mud cake, fudge sauce with vanilla bean cream

Raspberry mousse, white chocolate cake with pistachio crisp

Crème caramel with mandarin and strawberry mint salad

Petite pavlovas, mango cream and seasonal fruit

Baked cheesecake, red berry glaze with almond shortbread crumble

Mojito curd tart, bitter chocolate with meringue

Chefs' duo of Victorian cheeses, muscatels, quince paste, fruit and crackers

Freshly brewed coffee, tea and herbal infusions

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ADDITIONAL COURSES

CHEESE

Cheese platter for the table

Three classic Australian cheeses with mixed dried fruit, crackers and quince paste

SIDE DISHES

A SELECTION OF SIDE DISHES TO COMPLEMENT YOUR MAIN COURSE

Rosemary roasted chat potatoes

Creamy mashed potato

Steamed mixed vegetables

Roasted mixed vegetables

Dressed baby leaf salad

Garden salad of baby leaves, cherry tomatoes, cucumber, balsamic vinaigrette

Please note these dishes are served platter style and are a shared offering; each platter will accommodate 8 -10 guests

RACV Healesville Country Club

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