



# FUNCTION *Menus*

*Thank you*

Thank you for your interest in Club Old Bar as your preferred venue for your upcoming Function. Our Function Menus are attached to review at your leisure. Should you have any further requirements, please do not hesitate to contact us for more information.

At Club Old Bar, we pride ourselves on our service of excellence. We are certain that we will be able to assist you to create your own dining experience by designing your own menu, and ensuring that all of your needs during the event are met.

*We look forward to meeting with you and discussing your requirements*

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# Entree Selection

*can be added to any function menu*

## Entree

**\$18 per head**

Your choice of two of the following - served alternate

Pork Belly Pieces with fig jam, served on a bed of mesclun leaves and lime

Thai Fish Cakes stuffed with Baha dipping sauce

Housemade Spinach and Ricotta Cob Loaf (individual)

Chicken, Ricotta and Spinach Filo

Pumpkin and Feta Frittata with roast cherry tomato and balsamic salad

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## Or why not have a platter to share?

Serves approximately 10 people

### Cheese Platter

**\$80.00**

A selection of cheeses, dips and assorted crackers

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### Charcuterie Board

**\$120.00**

Combination of cheeses, antipasto vegetables, selection of cold and hot meats, crackers, breads and marinated olives

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### Bruschetta Platter

**\$60.00**

Classic mix of tomato, spanish onion, feta and pesto served on toasted sour dough with a balsamic glaze

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### Gourmet Finger Food Platter

**\$120.00**

Sweet chilli chicken tenders, spinach and ricotta triangles, mixed mini quiches, southern fried chicken wings, salt and pepper squid and mini cheeseburgers

A close-up photograph of a gourmet finger food platter, featuring shrimp, chicken tenders, and various vegetables.

# Classic Menu

20 persons minimum

One course .....\$27

Two course .....\$34

Includes

Tea and coffee  
and table linen

## Starter

Bread roll on arrival

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## Mains

Your choice of two of the following - served alternate

House Crumbed Lamb Cutlets

Grilled Barramundi Fillet with lemon butter

Pork Medallions with chilli, lime and chive sauce

Char Grilled Chicken Breast with pink peppercorn sauce

*Served with seasonal steamed vegetables*

*and roasted potatoes*

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## Dessert

Your choice of two of the following - served alternate

Caramel New York Cheesecake

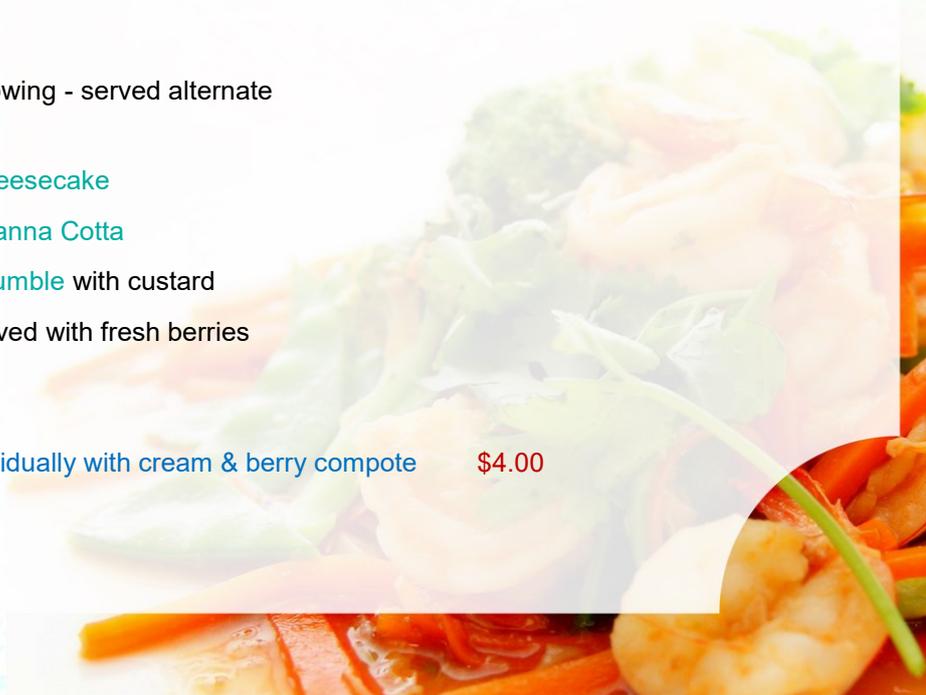
House Made Vanilla Panna Cotta

House Made Apple Crumble with custard

Chocolate Mousse served with fresh berries

Celebration Cake served individually with cream & berry compote

\$4.00



# Executive Menu

20 persons minimum

One course ..... \$33

Two course..... \$42

Includes

Tea and coffee  
and table linen

## Starter

Bread roll on arrival

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## Mains

Your choice of two of the following - served alternate

Slow Cooked Lamb Rump with rosemary wine jus

Grilled Salmon Fillet with hollandaise sauce

Stuffed Chicken Breast with sundried tomato, feta & baby spinach

Traditional Osso Bucco with garlic mash

*Served with baby dutch carrots, buttered beans and smashed  
chats (excluding Osso Bucco)*

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## Dessert

Your choice of two of the following - served alternate

White Chocolate and Passionfruit Cheesecake with passionfruit coulis

Chocolate and Banoffee Tart with chantilly cream

Sticky Date Pudding with butterscotch sauce

House Made Apple and Rhubarb Crumble with custard

Celebration Cake served individually with cream & berry compote **\$4.00**



# Ultimate Menu

20 persons minimum

One course .....\$37

Two course.....\$47

Includes

Tea and coffee  
and table linen

## Starter

Bread roll on arrival

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## Mains

Your choice of two of the following - served alternate

Greek Style Chicken Maryland with tzatziki

Slow Roasted Scotch Fillet with red wine jus

Herb and Citrus Grilled Scallops and Prawns

Herb Crusted Lamb Rack stuffed with garlic and mushroom topped with a mint and rosemary jus

*Served with medley dutch carrots, broccolini and  
garlic smashed chats*

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## Dessert

Your choice of two of the following house made desserts- served alternate

Lemon Meringue Tart

Salted Caramel Panna Cotta

Flourless Chocolate Cake

Black Forest Cheesecake

*Served with fresh cream and strawberries*

Celebration Cake served individually with cream & berry compote \$4.00

# *Vegetarian Options*

## **Mains**

Medley Roast Vegetable Salad with a pesto & balsamic glaze

Pumpkin and Fetta Pasta with baby spinach & parmesan

Tofu and Veggie Stir fry with Asian vegetables and hokkien noodles

Roast Vegetable Stack with vegetable sides from selected menu

