



FUNCTION MENUS

Sharon Osborn
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FUNCTIONS

ENTREE SELECTION

Can be added to any function menu

Entrée

Your choice of two of the following, served alternate

\$18 per person

Pork Belly Pieces

with fig jam, served on a bed of mesclun leaves & lime

Thai Fish Cakes

stuffed with baha dipping sauce

Housemade Spinach and

Ricotta Cob Loaf

(individual)

Pumpkin and Feta Frittata

with roast cherry tomato & balsamic salad

Chicken, Ricotta and Spinach
Filo

serves approximately 10 people

SHARE platters

CHEESE PLATTER

\$80.00

A selection of cheeses, dips & assorted crackers

CHARCUTERIE BOARD

\$120.00

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

BRUSCHETTA PLATTER

\$60.00

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

GOURMET FINGER FOOD PLATTER

\$120.00

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

For more platter options, ask to see our full platter menu



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FUNCTIONS CLASSIC MENU

20 persons minimum

**ONE COURSE - \$30
TWO COURSE - \$41**

FIRST Starter

Bread Roll on Arrival.

Want something a little extra?

See our Platter Menu or Entrée Menu.

SECOND mains

Your choice of two of the following, served alternate

House Crumbed Lamb Cutlets

Served with seasonal steamed vegetables and roasted potatoes

Pork Medallions

with chilli, chive & lime sauce.

Served with seasonal steamed vegetables and roasted potatoes

Grilled Barramundi Fillet

with lemon butter

Served with seasonal steamed vegetables and roasted potatoes

Char Grilled Chicken Breast

with pink peppercorn sauce

Served with seasonal steamed vegetables and roasted potatoes

THIRD dessert

Your choice of two of the following, served alternate

Caramel New York Cheesecake

House Made Apple Crumble & Custard

Chocolate Mousse with Fresh Berries

House Made Vanilla Panna Cotta

drinks

Tea and Coffee Included.

Additional drinks may be organised through Functions Manager.

Table Linen included.

cakeage

Your cake served individually with cream & berry compote.

\$4 per person



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FUNCTIONS

EXECUTIVE MENU

20 persons minimum

ONE COURSE - \$35

TWO COURSE - \$44

FIRST Starter

Bread Roll on Arrival.

Want something a little extra?

See our Platter Menu or Entrée Menu.

SECOND mains

Your choice of two of the following, served alternate

Maple and Fig Glazed Pork Belly

Served with seasonal steamed vegetables and roasted potatoes

Traditional Osso Bucco

with garlic mash

Grilled Barramundi Fillet

topped with Thai pineapple salsa.
Served with seasonal steamed vegetables and roasted potatoes

Stuffed Chicken Breast

with sundried tomato, feta & baby spinach.
Served with seasonal steamed vegetables and roasted potatoes

THIRD 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

drinks

Tea and Coffee Included.

Additional drinks may be organised through Functions Manager.

Table Linen included.

cakeage

Your cake served individually with cream & berry compote.

\$4 per person



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FUNCTIONS ULTIMATE MENU

20 persons minimum

**ONE COURSE - \$40
TWO COURSE - \$50**

FIRST Starter

Bread Roll on Arrival.

Want something a little extra?

See our Platter Menu or Entrée Menu.

SECOND mains

Your choice of two of the following, served alternate

Greek Style Chicken Maryland
with tzatziki.

Served with garlic smashed chats
and seasonal steamed vegetables

Slow Roasted Scotch Fillet
with red wine jus.

Served with garlic smashed chats
and seasonal steamed vegetables

Grilled Mahi Mahi Fillet
with mango prawn salsa.

Served with garlic smashed chats
and seasonal steamed vegetables

Honey, Ginger, Soy & Sesame

Glazed Pork Cutlet
stuffed with garlic and mushroom,
topped with a mint & rosemary jus.

Served with garlic smashed chats and
seasonal steamed vegetables

THIRD dessert

Your choice of two of the following, served alternate

Lemon Meringue Tart

Salted Caramel Panna Cotta

Flourless Chocolate Cake

Black Forest Cheesecake

drinks

Tea and Coffee included.

Additional drinks may be organised through Functions Manager.

Table Linen included.

cakeage

Your cake served individually with
cream & berry compote.

\$4 per person



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FUNCTIONS

VEGETARIAN OPTIONS

Available on special request

FIRST Starter

Bread Roll on Arrival.

Want something a little extra?

Our Platter and Entrée Menus have vegetarian and vegan options.

SECOND mains

Medley Roast Vegetable Salad
with a pesto & balsamic glaze

Pumpkin and Feta Pasta
with baby spinach and parmesan

Tofu & Veggie Stir Fry
with Asian vegetables and hokkien
noodles

Roast Vegetable Stack
Served with vegetable sides from
selected menu.

THIRD dessert

All our desserts are vegetarian. For vegan options, or other dietary requirements - speak to the Functions Manager



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