

FUNCTIONS MENU

at Clayton RSL

The Clayton RSL Function Room offers a versatile and private space designed to accommodate a wide range of events. Whether you're hosting a birthday, anniversary, business meeting, or social gathering, the room is easily customizable to meet your needs.

Key Features:

- **Capacity:** Up to 100 seated & 150 standing guests
- **Spacious Dance Floor:** Ideal for celebrations and entertainment
- **Private Bar:** Exclusively for your event, ensuring a personalized experience

Our experienced chefs provide a variety of delicious menu options, each prepared with the highest standards of quality and presentation to ensure your guests are delighted:

- **Finger Food**
- **Buffet Options**
- **À La Carte Menus**

All options include:

Fresh Bread, Condiments, Iced Water

Room Setup:

The room can be arranged to suit your specific event needs, with basic equipment included:

- Whiteboard
- Projector Screen
- P.A. System (with wireless microphone)

Please Note: *Wi-Fi is not available; guests are required to provide their own hotspot for internet access.*

Room Hire Charge:

- A room hire fee applies, based on the size and duration of your event:

Full Room including room set up **\$300**

Half Room (stage end with projector) **\$175**

Half Room (bar half) **\$175**

\$150 cancellation fee will apply for events cancelled within 7 days or less.

Event Details:

Final Numbers: Guest numbers and dietary requirements must be confirmed 7 days prior to the event.

Minimum Catering Numbers: 20 guests

Linen & Additional Items: Charges may apply for additional items like linen.

Deposit: A 50% deposit is required 48 hours prior to your event to secure your booking.

Security: 21st – 30th birthdays require security extra charge

50pax – 1 x guard from **\$250**

Over 50pax – 2 x guards from **\$500**

Beverage Options Available:

- Tea / Coffee Station
- Soft Drink Station - mix of jugs of soft drinks, juice
 - Bar Tab with a Prior Set Limit
- Open Bar for Guests to Purchase Their Own Beverages

For further details or to discuss your specific event needs, please contact our Function Manager to ensure every aspect of your event is perfectly tailored to your requirements.

(v) Vegetarian | (gf) Gluten Free | (vg) Vegan

CLASSIC \$31PP

COLD Options - Select 2:

- German potato salad, bacon, spring onion & seeded mustard dressing
- Traditional greek salad, crumbled feta & olive oil (v)
- Chicken Caesar salad, cos lettuce, croutons, parmesan & caesar dressing
- Pasta salad, roasted vegetables, red onions, cherry tomatoes & basil pesto (v)
- Coleslaw, shredded carrot & raisins (v)
- Roasted vegetable salad, feta & pesto vinaigrette (v)
- Roasted eggplant, zucchini, sweet potato salad & herb dressing (v)
- Cous cous salad, lemon, coriander, roasted vegetables & lime dressing (v)
- Tomato mozzarella caprese salad, olives, onion & capers (v)- Mixed leaves, parmesan & olive oil (v)

HOT Options - Select 2:

- Roast pork, honey mustard, orange glaze & apple sauce
- Slow roasted beef & red wine Jus
- Roasted chicken breast & wild mushroom sauce
- Irish lamb stew, root vegetables & crusty mash
- Bangers, mash, caramelised onions & red wine jus
- Beef goulash & root vegetables
- Chicken, leek & mushroom stew
- Chicken tikka masala
- Penne pasta, mushroom, pumpkin, chickpeas & roasted tomato sauce (v)
- Honey balsamic marinated chicken fillet & glazed onions

SIDES - Select 2:

₺Corn cob & herb butter

- Baked potatoes, sour cream & chives
 - Roast potatoes, garlic & herbs
 - Stir-fried asian vegetables
 - Vegetable ratatouille
 - Broccoli & cauliflower gratin
- Zucchini & eggplant mousakka
 - Vegetable lasagna
- Steamed buttered vegetables
 - Steamed rice

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RSL CLASSIC \$34PP

COLD Options - Select 2:

- Chorizo, green beans, potatoes, spanish onions, mushrooms & lime vinaigrette (v)
- Slow roasted cumin spiced chicken, chickpeas, capsicum, spanish onion & Arabic dressing
- Roast beef, beans, roasted capsicum, almonds & mustard dressing
- Steamed potato, bacon, fig, spinach & vinaigrette (v)
- Thai chicken salad, pickled carrot, coriander & spring onions
- Pasta, poached salmon, herbs & olive oil
- Tuna nicoise salad & grain mustard dressing
- Bocconcini, tomatoes, olives & pesto dressing (v)
- Steamed green beans, sun-dried tomatoes, artichokes & parsley oil (v)
- Thyme infused feta, tomatoes, pine nuts, mesculin leaves & garlic oil (v)
- Tomato, cucumber, garlic croutons, basil walnuts & balsamic dressing (v)
- Noodles, Chinese vegetables, ginger & lime dressing (v)

HOT Options - Select 2:

- Overnight slow cooked grain fed beef striploin & red wine jus
- Oven roasted barramundi fillet, salsa verdi & garlic
- Roasted five spice pork loin, caramelised onions & kaffir lime
- Thyme roasted chicken breast & wild mushroom cream sauce
- Butter chicken
- Herb & garlic infused lamb shoulder & rosemary pan jus
- Tandoori fish steak, onion & mint
- Tortellini pasta, mushroom, pumpkin, chickpeas & roasted tomato sauce (v)
- Honey balsamic chicken thigh fillet & roasted garlic
- Wild mushroom risotto, parmesan & rocket (v)

- Slow roasted pork shoulder & apple sauce

SIDES - Select 2:

- Corn cob & herb butter
- Baked potatoes, sour cream & chives
- Roast potatoes, garlic & herbs
- Stir-fried asian vegetables
- Vegetable ratatouille
- Broccoli & cauliflower gratin
- Zucchini & eggplant mousakka
- Vegetable lasagna
- Steamed buttered vegetables
- Steamed rice

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PREMIUM \$37PP

COLD Options - Select 2:

- Char-grilled baby octopus, roast potatoes, cherry tomatoes, chilli & ginger dressing
- Baby beetroot, caramelised onion, asparagus, sour cream & honey mustard dressing (v)
- Orecchiette pasta, cherry tomatoes, rocket, olives, roasted vegetables & herb infused feta (v)
- Roasted chorizo, bacon, green beans, potatoes, mushrooms & grain mustard vinaigrette
- Slow roasted spiced lamb, chickpeas, parsley, tomatoes & sumac dressing
- Thai beef salad, rice noodles, mint & lemongrass
- Potato salad, lemon chicken & parsley oil
- Roasted Mediterranean vegetables, feta & balsamic reduction (v)
- Couscous salad, cashews, capsicum & spring onion (v)
- Green salad & house-made dressing (v)
- Roasted zucchini, herbs, tomatoes, mushrooms & mustard vinaigrette (v)
- Thai chicken salad, bean sprouts, spring onion & peanuts
- Seafood salad, potato, celery, capers & lime aioli

HOT Options - Select 2:

- Orange glazed pork loin
- Barramundi puttanesca & steamed asparagus
- Seared salmon, parsley mash, caramelised fennel & dill cream
- Three cheese baked penne pasta with sautéed forest mushrooms (v)
- Oven roasted chermoula marinated fish cutlets
- Moroccan spiced lamb cutlets & rosemary
- Lamb rogan josh
- Roasted lamb, root vegetables & mint glaze
- Herb roasted chicken breast, bacon, mushroom & leek cream
- Stir-fried chicken, chinese spices & vegetables
- Beef stroganoff
- Sweet and sour pork, pineapple & spring onion
- Gnocchi, roasted pumpkin, asparagus, brown butter sauce, feta & rocket (v)
- Mediterranean vegetable stuffed cannelloni & capsicum coulis (v)

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PREMIUM \$37PP cont.

SIDES - Select 2:

- Corn cob & herb butter
- Baked potatoes, sour cream & chives
- Roast potatoes, garlic & herbs
- Stir-fried asian vegetables
- Vegetable ratatouille
- Broccoli & cauliflower gratin
- Zucchini & eggplant mousakka
- Vegetable lasagna
- Steamed buttered vegetables
- Steamed rice

DESSERT - Select 2:

- Fresh fruit salad & berry yoghurt
- Mini meringue, passionfruit & wild berries
- Chocolate cake & passionfruit coulis
- Assorted seasonal fruit
- Chocolate bavarian slice
- Mud cake
- Black forest cake
- Apple rhubarb crumble
- Strawberry cheesecake
- Banana cake
- Carrot cake
- Rocky road
- Caramel slice

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GOLD - 2 COURSE \$38PP

ENTREES - Select 2 | Served

Alternating

- Roast pumpkin soup, croutons & seeds (v)
- Broccoli & stilton cheese soup (v)
- Marinated prawn salad, mint, chilli, coriander & glass noodles
- Vodka cured tasmanian salmon, fennel slaw & horseradish aioli
- Mediterranean vegetable frittata, feta & asparagus salad (v)
- Pumpkin and fig arancini, herbs & garlic aioli (v)
- Beetroot cured ocean trout, potato salad & herb vinaigrette
- Mediterranean antipasto, prosciutto, honey shaved ham, marinated vegetables, feta & olives
- Rare roast beef, roasted sweet potato, cherry tomatoes & horseradish cream
- Confit chicken roulade, capsicum sauce, parsnip & balsamic dressing
- Moroccan lamb loin, babaganoush & garlic aioli
- Salt and pepper calamari, garlic mayonnaise & herb salad
- Warm tartlet, Pumpkin, mushroom, leek, feta & balsamic glaze (v)
- Satay chicken skewers, noodle salad & peanut sauce
- Chicken Caesar salad, baby cos lettuce, bacon, garlic crouton, marinated chicken, parmesan & dressing

MAIN - Select 2 | Served

Alternating

- Grilled chicken breast, creamy wild mushroom sauce & sweet potato puree
- Roasted pork loin, truffle mash, seeded mustard sauce
- Maple glazed salmon fillet, pumpkin risotto & salsa verde aioli
- Slow roasted beef striploin, creamy garlic and thyme potato & red wine jus
- Macadamia crusted chicken supreme, truffle mash & madeira jus
- Roasted pork loin, kumara puree, apple chutney & port wine jus
- Garlic and rosemary marinated lamb rump, moroccan vegetable cous cous timbale, mint jus
- Chicken kiev, creamy mash, asparagus & hollandaise sauce
- Gremolata crusted barramundi fillet, saffron potatoes, asparagus & garlic cream
- Char siu glazed pork loin, asian greens and pumpkin & potato mash
- Roasted pumpkin & baby spinach risotto and baby herbs (v)
- Herb soft polenta, garlic roasted field mushrooms & tomato sauce (v)

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GOLD - 2 COURSE \$38PP cont.

DESSERT - Select 2 | Served Alternating

- Citrus lemon tart, cream anglaise & strawberries
 - Tiramisu, shaved dark chocolate & cherries
 - Plum pudding, butter scotch & cinnamon syrup
- Wild berry cheesecake, double cream & strawberries
 - Apple strudel & lemon myrtle anglaise
- Double chocolate mud cake, strawberries & cream
 - Pavlova, wild berry compote & fresh cream

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PLATINUM - 2 COURSE \$41PP | 3 COURSE \$44PP

ENTREES - Select 2 | Served Alternating

- Marinated lamb loin fillet salad, roasted beetroot & goat cheese
- King prawns salad, tomatoes, avocado & lemon myrtle dressing
- Smoked atlantic salmon, potato salad, baby capers & olive crouton
- Sugar and brandy cured salmon, asparagus, apricot purée & herb salad
- Teriyaki king prawns salad, coriander potato stack, cherry tomatoes, pear & sweet plum dressing
- Smoked duck breast salad, caramelised pear & watercress
- Three cheese ravioli, field mushrooms, cherry tomatoes, basil pesto & parmesan (v)
- Confit duck leg oriental style, pumpkin puree & fig and maple glaze
- Shredded trout salad, avocado, dill mayonnaise & baby cress
- Smoked chicken breast, cucumber remoulade & fruit chutney
- Citrus marinated prawns, avocado, chilli & sour cream timbale
- Pan fried scallops, green peas, mint puree, cucumber, avocado & chilli salsa
- Parma ham, rockmelon, buffalo mozzarella, basil & watermelon dressing
- Slow-cooked Tasmanian salmon, seasonal vegetables, passionfruit & mango

MAIN - Select 2 | Served Alternating

- Slow-cooked lamb shank, potato and pea puree, roasted garlic & tomato jus
- Seared pork loin fillet, crushed stilton potatoes, braised red cabbage & port wine jus
- Char-grilled angus sirloin steak, creamy truffle, mustard mash & red wine jus
- Confit duck maryland, sauté potatoes, braised red cabbage & star anise glaze
- Twice cooked pork belly, braised red cabbage, apple & balsamic reduction
- Herb roasted chicken breast, sweet potato gratin, roasted baby vegetables, asparagus & capsicum velouté
- Roasted chicken breast, crushed rosemary potatoes, roasted baby carrots, parsnip, sautéed forest mushrooms & asparagus velouté
- Grain fed beef striploin, potato galette, mushrooms duxelle & shiraz reduction
- Barramundi fillet, pumpkin risotto, tarragon aioli, glazed baby carrot, warm broccoli & olive salad
- Ravioli, roasted pumpkin, peppers, sage butter, baby spinach & parmesan (v)
- Roasted lamb rump, garlic and herbed pumpkin, almond buttered beans, cherry tomatoes & pinot noir jus
- BBQ spiced pork loin, truffle infused polenta cake, honey carrots & sweet apple chutney
- Pan-seared ocean trout, parsnip, potato purée, glazed baby carrots, asparagus & champagne cream sauce
- Tasmanian salmon, green asparagus, pea purée & beurre blanc
- Barramundi fillet, crushed potato, herbs, sauce vierge & pine nuts
- Orecchiette pasta, neapolitan sauce, pastrami, bacon, kalamata olives & basil
- Green pea risotto, sautéed asparagus, parmesan & wild rocket salad (v)

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PLATINUM cont.

DESSERT - Select 2 | Served Alternating

- Mini pavlova, wild berry compote & cinnamon
- Lemon & lime Tart, passionfruit coulis & whipped cream
- Double chocolate pudding, ganache sauce & cream
- Black forest cake, shaved dark chocolate, cherries & raspberry coulis
 - Tiramisu, cinnamon cream & fresh berries
 - White chocolate & raspberry cake
 - Orange and poppy seed cake & whipped cream
 - Mango cheesecake, double cream & strawberries
 - Double chocolate mud cake, strawberries & cream
 - Australian cheese plate, assorted nuts, dried

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Shared Platters: \$88 Each"

Price for a platter for 10 people

• Cheese Platter

*Australian and imported cheese platters served with cracker dry fruits
& toasted mix nuts*

• Charcuterie Platter

*Australian and imported cured meats platter served with bread & marinated olives
#*

• Finger Food Platter

*A mix of party pies, sausage rolls, samosa, spring rolls and meat balls
with bbq sauce & tomato sauce#*

• Mixed Sandwich Platter

*Roast chicken with mayonnaise
Egg with fresh herbs and salad
Smoked meats with salad
Roasted vegetables, Swiss cheese and salad#*

• Fruit Platter

*A beautifully arranged selection of fresh, handpicked fruits, carefully chosen for a variety
of flavours, textures, and vibrant colours. Perfect for any gathering or event*

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