



PLATED MENUS

Plated menus require a minimum of 20 guests

Menus and pricing is based on selecting one item per course

Alternate drop menus can be arranged

(two items per course placed 50/50) for an additional \$2.50 per person

Dietary meals can be arranged

All plated menus come with freshly brewed coffee, tea and chocolates

Menu One:

STARTERS

Smoked Salmon Carpaccio, toasted ciabata, olive oil & herb salad

Marinated asparagus, fresh creamy Queensland avocado fan, piquant free-range egg topped
with Béarnaise sauce

Old blue pumpkin soup w macadamia nut cream

Wild mushroom Risotto w fresh parmesan & rocket

MAINS

Seared salmon on creamy mash potato w cherry tomato and zucchini ragout

Crispy roasted chicken supreme on potato rosti with cherry tomato confit and slivered green
beans

Slow roasted beef strip loin & leek mash w green beans, roasted beetroot and pan jus

Linguini pasta with a rich Calabrese style sauce

(Chilli, onion, garlic fresh basil, roasted eggplants and capers in a rich tomato base sauce)

TEMPTERS

Vanilla panna cotta w blood orange sauce

Warm apple strudel w Cherry syrup

Lemon citrus tart & forest berry compote

3 courses \$49.50 p/p

The University of Queensland Club
41 Staff house Road St Lucia 4067



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Menu Two

STARTERS

Searched prawns & scallop salad w avocado & cherry tomato salsa
Individual roasted duck and caramelised onion frittata w herb salad and duck jus
Spinach, mushroom & gorgonzola tart on tomato coulis
Saffron chicken and wild mushroom risotto

MAINS

Searched beef fillet resting on a potato rosti w slivered green beans, toasted almonds, roasted
beetroot and cabernet jus
Crispy skinned barramundi fillet on sautéed new potatoes, fire roasted
peppers, capers, black olives salsa
OP veal rib filet on sweet potato mash w caramelised onions, roasted baby vegetables
& balsamic glaze
Gnocchi w roasted chicken, cherry tomato, basil & pesto cream topped w wild rocket

TEMPTERS

Mango panna cotta with toasted macadamia nut crush and clothed cream
Dutch apple pie with clothed cream and liquor marinated sultana grapes
Individual Pavlova w berry compete, dollop King Island Cream

3 courses \$59.50 p/p



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Menu Three

STARTERS

Carpaccio of wagyu beef w shaved parmesan, wild peppery rocket
& olive oil

Cajun spiced lamb cutlet on marinated roasted vegetables and tomato coulis

Pumpkin & pine nut risotto topped w rocket and black truffle seared scallops

Prosciutto wrapped haloumi cheese on gourmet tomato Carpaccio, fresh basil and
shavings of Spanish onion

MAINS

Pan fried Barramundi fillet resting on sautéed greens, topped w grilled prawns and a tomato,
caper & orange salsa

Corn Fed Chicken Breast supreme pocketed with bocconcini cheese, fresh basil & grilled
eggplant, resting on potato rosti w roast capsicum relish

Herb crusted lamb loin on sautéed baby potatoes, fresh garden greens, roasted pine nuts and
Madeira jus

350g 'OP' rib loin served w baked eggplant and couscous 'ratatouille' and salsa Verde

TEMPTERS

Bread and butter pudding w Amaretto cream anglais

Apple tart w double cream & Bailey's syrup

Butterscotch panna cotta w hazelnut praline & roasted pears

3 courses \$68.00 p/p