



THE BRISBANE CLUB

LUNCH AND DINNER SELECTION - DELUXE PACKAGE

Packages include freshly brewed tea, coffee and club mints to finish

2 Courses (Main & Dessert) - \$56.00 per person

2 Courses (Entrée & Main) - \$66.00 per person

3 Courses - \$82.00 per person

ENTRÉE

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Roast Tomato Soup sour cream, chives

'Country Style' Chicken and Noodle Soup

Pea and Ham golden sippets

Poached Scallop lobster bisque, chive cream

Grilled Halloumi fattoush salad, mint yoghurt, lemon

Smoked Salmon pickled beetroot, dill cream, rye wafer, micro herbs

Lamb Kofta smoked egg plant puree, lemon oil, soured fennel, tomato chutney

Sticky Brisket pomme horseradish, tempura onion ring, split peas

MAIN COURSE

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

North Queensland Barramundi snow pea, fennel, potato, citrus emulsion

Lamb Rump minted pea puree, potato gratin, beans, jus

Organic Chicken sweetcorn puree, soffritto, asparagus, snow pea, rosemary croquette, jus

Char Grilled New York Sirloin duck fat potato, crumbed portobello mushroom, beans, béarnaise, jus

Gnocchi pumpkin sage, pine nuts, spinach, pea, pecorino

DESSERT

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Valrhona Chocolate Brownie strawberry and cointreau, chocolate ganache, strawberry sorbet (GF)

Lemon Meringue Tart berry compote, citrus sorbet

Strawberry and White Chocolate Mousse strawberry compote, white chocolate malto, vanilla bean gelato (GF)

Caramel Mousse chantilly crème, caramelized banana, banana ice cream, craquant (GF)

The above menus have been designed to accommodate various dietary requirements. Please communicate any dietary requirements to The Brisbane Club so that the menu can be altered accordingly.



THE BRISBANE CLUB

LUNCH AND DINNER SELECTION - PLATINUM PACKAGE

Packages include freshly brewed tea, coffee and club mints to finish

2 Courses (Main & Dessert) - \$66.00 per person

2 Courses (Entrée & Main) - \$76.00 per person

3 Courses - \$92.00 per person

ENTRÉE

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Seafood Chowder

Smoked Duck Breast hoisin glaze, sprouts, watermelon rind

Braised Pork Belly cauliflower puree, baby beetroot, jus

Sweetcorn and Chicken Soup green oil

Wild Mushroom Truffled Risotto shaved pecorino, spinach

Beef Cheek horseradish parsnip puree, sautéed kale, split peas

Fraser Coast King Prawn gnocchi, napoli sauce, soffritto, soused fennel, spinach

Hervey Bay Scallop jerusalem artichoke puree, soused asparagus, celery, serrano ham

Salt and Pepper Quail pickled cucumber & radish, kewpie, green papaya, yuzu soy

MAIN COURSE

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Market Fresh Fish warm potato salad, fennel, peas, lobster reduction

Milly Hill Lamb Loin roasted garlic potato, snow pea, sugar snap, smoked lamb belly, lentil ragout

Veal Fillet sweet potato fondant, butter beans, broccolini, jus gras

Yearling Beef Fillet burnt onion puree, duck fat potato, beans, button mushroom, jus

Salmon horseradish puree, chive and goat's cheese potato croquette, asparagus

DESSERT

Please select one item for a set menu

or 2 items for an alternate menu (surcharge - \$1.50pp)

Mango & Chili Parfait toasted coconut, spiced pineapple salsa, valrhona opalys

Chocolate Hazelnut Mousse craquant and cherry gel centre, hazelnut dacquoise, nutella macaron

Lime Curd crunchy nut base, meringue kisses, white chocolate ganache, citrus salad, vanilla bean gelato

Coconut Tapioca mango dice, lychee granita, coconut malto

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THE BRISBANE CLUB

- Cheese and Fruit Platters** **\$17.00 per person**
Chef's selection of soft and hard cheeses (90g per person) served with poached apple, fig & port chutney, pickled beetroot, crisps
- Petit Fours** **\$5.50 per person**
- Nespresso Machine Coffee with Club Mints** **\$4.40 per person**
Available for small groups of up to 16 guests
(Please allow time for taking of orders and making of coffees)
- Cake Service Charge** **\$4.50 per person**
Our Chef is happy to cut your cake and serve with cream and coulis as dessert
- Celebratory Cake** **Price on Application**
Celebrating a birthday, engagement or another special occasion? Let us create your cake for the big day.



THE BRISBANE CLUB

BEVERAGE OPTIONS

Beverages on Consumption

Client's select beverages from our function list, which are then to be served to guests for a set period of time. The drinks consumed are added to your final account.

Standard Beverage Package

A selection of beverages for a set period of time including sparkling, white and red wine, beer, orange juice, mineral water and soft drinks.

1 hour	\$28.00 per person
2 hours	\$35.00 per person
3 hours	\$40.00 per person
4 hours	\$44.00 per person
5 hours	\$48.00 per person

Premium Beverage Package

A selection of premium beverages for a set period of time including sparkling, white and red wine, premium beers, orange juice, mineral water and soft drinks.

1 hour	\$35.00 per person
2 hours	\$42.00 per person
3 hours	\$47.00 per person
4 hours	\$51.00 per person
5 hours	\$55.00 per person