



CLIFTON SPRINGS
GOLF CLUB

CATERING

92-94 CLEAR WATER DRIVE
CLIFTON SPRINGS VIC

Platter Selection

Option	Price
Beef Brisket sliders & cheese burger	\$8 Each
Assorted dips with Turkish bread	\$80
Party pies and sausage rolls 40 pieces	\$90
Curry puffs and mini samosa 40 pieces	\$90
Spring rolls & mini dim sims 50 pieces	\$90
Assorted sandwich or wraps 30 pieces	\$90
Mini bruschetta w/ tomato, onion, basil and balsamic glaze 40 pieces	\$90
Freshly slices seasonal fruit platter	\$90
Grilled satay chicken skewers 40 pieces	\$120
Middle Eastern spiced chicken skewers w/ preserved lemon yoghurt 40 pieces	\$120
Pizza slabs	\$100
Sushi with pickled ginger and soy sauce 50 pieces	POA
Kebabs - Chicken with fixings and chef included Lamb available for + \$25pp	\$25pp
Antipasto Platter Chef's selection	POA
Cheese Platter Chef's selection	POA
Tea & coffee station	\$150



Basic Finger Food

\$20 per person pick 3 options

\$30 per person pick 5 options

\$25 per person pick 4 options

\$35 per person pick 6 options

Party pies

Sausage rolls

Mini Pizza (Hawaiian, margarita, vego)

Sliders Smokey beef brisket or chipotle chicken

Salt and pepper calamari (gf)

Lamb and pine nut meatballs with tzatziki (gf)

Mini hot dogs with sauce and cheese

Pop corn chicken with chips

Fish and chips

Assorted mini sandwiches or wraps

Grilled satay chicken skewers

Spring rolls and mini dim sims with dipping sauce

Samosas with Indian chutney

Honey soy chicken wings with sesame seeds

Fruit salad cups (gf)

Menu Package

Package One

\$30 one course 50/50 Drop

\$40 two course 50/50 Drop

\$50 three course 50/50 Drop



ENTREE

Garlic and cheese bread

Soup - vegetable, pea and ham, chicken and sweet corn

Chorizo and haloumi fritter

MAIN

Chicken schnitzel served with chips and salad

Chicken Parma served with chips and salad

Beer battered flake served with chips, salad, and tartare sauce fresh lemon

Cheeseburger - grilled beef burger, lettuce, mustard, and cheese sauce served with chips

Mixed mushroom risotto finished with crumbled goats' cheese (GFO, VEG)

Nasi Goreng - Indonesian fried rice with pork belly, prawns, chicken, snow peas, carrot and bean shoots, finished with a fried egg (GFO, VEG)

DESSERT

Sticky date pudding with house made butterscotch sauce, ice-cream and fresh strawberry

Pavlova served with Chantilly cream, mixed berry compote and fresh mint

Chocolate mousse served with brandy snap shard and fresh strawberries

Menu Package

Package Two

One course \$35 per person 50/50 drop | Add dessert \$7 per person

MAIN

In-side out Parma - Rolled chicken breast stuffed with smoked ham, gooey mozzarella cheese, and Napoli sauce, in a golden-brown crust served with a crisp garden salad and fries

Chicken Parma - Schnitzel topped with smoked ham, Napoli sauce, mozzarella, served with fries and salad

Roast Pork (GFO) - succulent roast pork with crackling, roasted potato, pumpkin, vegetable medley, gravy, and apple sauce

Antipasto Chicken Breast (GFO) - Chicken breast stuffed with olives, sundried tomatoes, roast peppers, and salami, served with confit potatoes, charred broccoli, all finished with white wine and garlic sauce

Char Grilled Pork tenderloin (GFO) - Grilled pork tenderloin marinated in paprika and cumin, served with a salad of spiced lentils and beetroot finished with a herb sauce

Crispy skin barramundi (GFO) - served with coconut rice, greens and mango salsa

Stuffed (GFO/VEG) - Red pepper and eggplant stuffed with roasted vegetable risotto, finished with toasted pumpkin seeds and herbs

Springs Pork Burger - Succulent pork Pattie, bacon, lettuce, tomato, jacks cheddar, fries

Surf n Bird Parma - Schnitzel topped with creamy garlic seafood sauce, and mozzarella, served with fries and salad

Rosemary Chicken Risotto (GFO / VEG OPTION) chicken breast, corn, rosemary, garlic, cream

DESSERT

Tiramisu

Chocolate mousse

Vanilla and honey cheesecake



Menu Package

Package Three

One course \$38 per person 50/50 drop

Add dessert \$10 per person

MAIN

Grilled chicken breast (GFO) - with smashed herb potatoes, pancetta, peppers and chive salad finished with salsa Verde

Moroccan Lamb backstrap - with pomegranate and quinoa salad and tangy lemon yogurt

Pan seared barramundi fillet (GFO) - served with sauteed greens, chilli and coconut jam with charred lemon

Beer Battered Flake (GFO) - served with chips and salad fresh lemon and house made tartare sauce

Stuffed red pepper (V) (GFO) - red pepper stuffed with butternut pumpkin and goats cheese risotto

Herb crusted Gippsland beef - served with fingerling potatoes, buttered broccolini and jus

DESSERT

Cheese board / Table - selection of soft cheese, cheddar, blue cheese, dried fruits, crackers

Corporate Catering

\$60 Per head

Our hot dish selection is designed to cater to a variety of tastes and dietary needs.

Choose three warming and satisfying mains to suit your group:

Beef Stroganoff - Tender beef strips in a creamy mushroom sauce, served with fluffy mashed potatoes

Singapore Noodles (V, GF) - Light and vibrant rice noodles tossed with vegetables and a mild curry flavour

Butter Chicken Curry - Mild and creamy, served with fragrant jasmine rice

Beef Vindaloo - Spicy and bold, paired perfectly with jasmine rice

Traditional Lasagne - Layers of pasta, beef ragu, and béchamel sauce, baked to perfection

Chicken & Cashew Stir Fry - Stir-fried with fresh veggies and hokkien noodles in a savoury sauce

Tortellini Carbonara - Pillowly tortellini in a rich, creamy bacon sauce

Lightly Dusted Barramundi - Served with a soy and ginger dipping sauce for a fresh, Asian-inspired flavour

Roast Pork with Roast Vegetables - Classic comfort food with crispy crackling and golden roast veg

Cold Salads - Select 2

Pasta Salad - With fresh herbs, veggies, and a light vinaigrette

Garden Salad - Crisp greens, tomato, cucumber, and carrot with dressing on the side

Potato Salad - Creamy, classic, and always a crowd-pleaser

Roast Vegetable Salad - A warm-style salad with caramelised, seasoned vegetables

Afternoon Tea Finish - Select 2

House-Made Scones - Served warm with whipped cream and strawberry jam

Assorted Mini Danishes - A selection of delicate pastries to enjoy with coffee or tea

Cheese & Seasonal Fruit Platters - A mix of cheeses and fresh fruit

Canapés & Buffet Packages

Buffet Packages

\$30 per person (1 hot, 1 cold)

\$60 per person (3 hot, 2 cold)

\$50 per person (2 hot, 2 cold)

\$80 per person (4 hot, 3 cold)

HOT

Beef stroganoff with creamy mash potato

Singapore noodles (v,gf)

Butter chicken curry served with jasmine rice

Beef vindaloo and jasmine rice

Lasagne

Chicken and cashew stir fry with hokkien noodles

Tortellini carbonara

Lightly dusted barramundi fillet with soy and ginger dipping sauce

Roast pork served with roast vegetables

COLD SALAD

Pasta salad

Garden salad

Potato salad

Roast vegetable salad

MORNING/AFTERNOON TEA

Please select 2 options \$10 per person

House made scones with cream and jam

Assorted mini Danishes

Cheese and fruit platters



Buffet Breakfast

\$30 per person - 1 cold, 3 hot, 1 sweet

\$45 per person - 2 cold, 4 hot, 2 sweets

\$60 per person - 4 cold, 5 hot, 3 sweets



HOT

Scrambled eggs

Fried eggs

Bacon

Kransky sausages

Chipolatas

Mushrooms

Tomatoes

Beans

Hash browns

Spinach

COLD

Fresh fruit salad

Breaky crumble

Mixed cereals

Breakfast wraps - assorted

Granola & honey yoghurt/natural yoghurt

Assorted breads

SWEETS

Banana and coconut smoothie

Buttermilk pancakes with berries

Pikelets

Fresh scones with jam

Assorted Danishes / Mini croissants

Canapés Function Menu

\$35 per person - 4 Items

\$50 per person - 6 Items

\$60 per person - 10 Items

Minimum 50 Guests

Maple bacon and caramelised onion tart

Lemon and dill marinated prawn skewers with romesco sauce

Grilled halloumi cheese wrapped in prosciutto finished with salsa Verde (gf)

Pork and water chestnut dumplings with dipping sauce

Prawn and ginger dumplings

Homemade mini sausage rolls

Salt and pepper calamari (gf)

Mushroom and parmesan arancini (vegetarian)

Spicy buffalo wings with blue cheese dipping sauce

Lamb and pine nut meatballs with tzatziki (gf)

Pulled pork bao buns with Asian slaw.

Seared scallops with a parmesan crust

Smoked salmon blini with dill cream cheese & baby capers

Vietnamese vegetable rice paper rolls with sticky soy (gf, v)

Cherry tomato, basil & goats cheese bruschetta

Smokey beef brisket sliders



High Tea

\$60 per person

HOT - SELECT 3

Porcini Mushroom Arancini

Banh Mi Chicken Bites with pickled Veg

Pork belly bao bun with pickled Asian greens

Beef Empanadas with Chimichurri

Assorted croquettes

COLD - SELECT 3

Smoked salmon with dill cream cheese

Bocconcini cheese and cherry tomato with herb pesto

Cocktail prawn with old bay sauce

Compressed watermelon with fetta crumb

Focaccia with pepper beef and caramelized onion

Minted cucumber sandwich with hummus

SWEET - SELECT 3

Lemon tarts

Chantilly filled profiteroles

Turkish delight

Cheese and fruit platters

Scones - plain - almond - date

Assorted Danishes





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golf club