

WHERE *all* THINGS ARE *possible* ...



entree

MON to SAT 2 Courses \$37 pp 3 Courses \$40 pp
SUN & PUB HOL 2 Courses \$40 pp 3 Courses \$44 pp

Your Choice of 1 or 2 items per course (alternate drop)

Minimum 40 Adults

Some products may contain traces of nuts and gluten unless otherwise noted.

HOT ENTREES

Cream of Butternut Pumpkin soup with Honey & Cinnamon, flaked Almonds & Chives

Spinach & Ricotta Tortellini with Napolitana Sauce and Baby Olives

Salt & Pepper Prawns with wasabi aoli & baby salad

Veal & Herb Tortellini in a Balsamic infused Tomato Sauce with Shaved Parmesan

Garlic Prawns in an Olive & Napolitan Sauce with a mini Damper

Caesar Salad topped with Green Curry flavoured Chicken Tenderloin

Salt & Pepper Squid with Japanese Coleslaw

Penne Pasta with Curried Chicken Strips, semi dried Tomatoes & Sugar Snap Peas

Chicken & Mushroom Vol au Vent with Asparagus garnish

COLD ENTREES

Marinated Black Tiger Prawns Salad with lime mango aioli

Coral Sea King Prawn Cocktail with fruit garnish and a Mango Flavoured Cocktail Sauce

½ Dozen Sydney Rock Oysters with Cocktail Sauce

Seafood Salad with Balsamic Lime Vinaigrette

Smoked Salmon Stack Gauci Pastry, Mixed Herbs, spanish Onions & Capers

Roma Tomato & Boconcini Salad with Basil Dressing

Antipasto plate: a selection of Italian smallgoods, marinated vegetables and

baby boccocini with sour dough loaves

Thai chicken salad with sesame dressing

Greek salad with slow roasted lamb rump and kalamatta olive mousse

Baby rocket salad with honey glazed walnuts, Cajun chicken, shaved parmesan and roasted Red capsicum

White Anchovies with grilled asparagus and crisp walnut bread

Bankstown Sports Events Centre 8 Greenfield Parade Bankstown NSW 2200

Ph (02) 9722 9888 Fax (02) 02 9709 5978 Email events@bankstownsports.com



main course

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Tender Veal Cutlet with Prawn Garnish & exotic Mushroom Sauce
 Tender beef eye fillet crisp pancetta strip served with creamy mushroom sauce
 MSA Scotch Fillet with Rutherglen Port Wine Jus
 Moroccan Lamb Rump with jus & Mint yoghurt dip
 Braised Lamb shanks on Mash with Garden Fresh Vegetables & Rosemary Sauce
 Roast Rack of Western Australian Lamb on baby Spinach Semi Dried Tomatoes & jus

Roast Chicken breast on Mushroom Risotto with Asparagus Veloute
 Teriyaki Chicken Breast on Hokkien Noodles
 Grilled Chicken Breast with vegetable bisque
 Turkey Chestnut & Cranberry Rotolo with Cranberry Jus
 Tender Pork Medallions on Sweet Potato Mash & Apple infused jus

Char grilled Fillet of Tasmanian Salmon on Pesto mash with Lime Butter Sauce
 Grilled Barramundi Fillet with Lime Butter sauce
 Blue eye cod fillet with vierge sauce
 (All main courses served with Seasonal Fresh vegetables)
 Vegetarian options available on request

MENU UPGRADES

- ◆ Fresh Prawns Crystal bay prawns served with dipping sauce, lemon & fresh bread \$8.00 per person
 - ◆ Seasonal Fruit Platter - \$10.00 per platter
 - ◆ Breads & Dips Platter - \$12.00 per platter
 - ◆ Cheese platter - \$15.00 per platter with dried fruits and lavosh
 - ◆ 2 of each selection per table of 10 -Hommus, Labna, Tabouli, Baba Ganoush & Lebanese Bread (toasted & fresh) \$12.00 per table
 - ◆ Greek or Garden salad- \$8.00 per bowl*
- * Serves 5-6 people; 2 bowls/platters per table recommended



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dessert

Seasonal Fresh Fruit salad with Cream Chantilly
 Vanilla Panna Cotta , Berries & Tiramisu Sauce
 Banana Coconut Pudding with Butterscotch Sauce
 Lemon Meringue Pie with Fresh Fruit Coulis
 Dark & White Chocolate Mousse Log with Vanilla Anglaise & Rich Chocolate Sauce
 Summer Berry Trifle with a Berry Compote
 Marbled Chocolate Tower
 Hot Apple & Rhubarb Crumble with Sauce Anglaise
 Sweet Canape tasting plate
 Sticky Date Pudding with Double Chocolate Sauce
 Cognac White Chocolate Log
 Double Chocolate Pudding with Sauce Anglaise & Berries
 Galliano marinated Strawberries with Passion fruit Mascapone
 Stone fruit Wattle seed Pavlova with a Mango Coulis
 Bailey's Brulee with Persian Fairly Floss

children's menu

\$16.00 MON to SAT

\$17.50 SUN & PUB HOL

(children 12 years & under)

Choose one selection from each course

MAIN

Chicken Nuggets with Chips & Tomato Sauce

Chicken Schnitzel & Chips

Fish Cocktails & Chips

Lasagne & Chips

DESSERT

Pavlova

Homemade Mud cake

Chocolate Mousse

Fruit Salad topped with fresh cream

(Soft Drinks included)