

BURNS GOLF CLUB

FUNCTION  
*Packages*

BURNS  
golf club



*Belconnen*

# Plowman's Platters

\$12.50 PER PERSON

Smoked Leg Ham  
Jamon  
Italian Salami  
Aged English Cheddar Cheese  
Adelaide Hills Triple Cream Brie  
Gorgonzola Blue  
Quince Paste  
Red Grapes  
Seasonal Pickles  
Lavosh  
Water Crackers

# Finger Food Platters

\$5 PER ITEM PER PERSON  
SLIDERS \$7.50 PER PERSON

- House Made Duck Spring Rolls (2 pieces)
- House Made Mac and Cheese Croquette (2 pieces)
- House Made Squid Rings (2 pieces)
- House Made Veg Money Bag (2 pieces)
- House Made Prawn Twisters (1 piece)
- Honey BBQ Meat Balls (1 piece)
- House Made Marinated Wings (1 piece)
- House Made Mozzarella Cheese Sticks (1 piece)
- House Made Fish Sticks (1 piece)
- House Made Jalapeno Bites (1 piece)
- House Made Haloumi Sliders (1 piece)
- House Made Chicken Sliders (1 piece)
- House Made Cheeseburger Sliders (1 piece)
- Bowls of Donut Fries with Chocolate Sauce (1 bowl serves 4 people)





# Standard Alt Drop

**\$45 PER PERSON**  
(minimum 15 people)

Choose any 2 snacks, mains, sides from our menu below  
(Steaks come with extra charges)

## mains

### CHICKEN SCHNITZEL (H)

Your choice of two sides & sauce

### CHICKEN PARMIGIANA (H)

Smoked leg ham, napolitana sauce & mozzarella with a choice of two sides & sauce

### MEXICAN PARMIGIANA (H)

Taco mince, jalapeno, smoked chorizo, mozzarella, sour cream & guacamole with a choice of two sides

### BBQ MEAT LOVERS PARMIGIANA (H)

BBQ sauce, bacon, peperoni, salami, smoked leg ham & mozzarella with a choice of two sides

### SCHNITTY TO SURF (H)

Garlic prawns, garlic sauce, choice of two sides

### BLACK ONIX MBS3+ 250G RUMP (DF, GF, H)

Your choice of two sides and sauce

### 100% GRASS FED 250G SCOTCH FILLET

(DF, GF, H) Your choice of two sides and sauce

### CAESAR SALAD (V)

Cos lettuce, Spanish onion, cherry tomato, croutons, Caesar dressing

### BEER BATTERED FLATHEAD

Tartare sauce, lemon, choice of two sides

### MUMS SPAGHETTI BOLOGNESE

## snacks

(1 between 2 people)

### CHIPS (V, VEO)

With aioli or tomato sauce

### WEDGES (V)

With sweet chilli & sour cream

### LOADED CHIPS

With bacon, cheese & gravy

### BUFFALO WINGS (H)

With blue cheese sauce

### HONEY SOY WINGS (H)

### LEMON PEPPER WINGS (H)

With aioli

### GRILLED WINGS (H)

With honey, lime & habanero

### SALT & PEPPER SQUID (DF, H)

With rocket & tartare sauce

## sides

(1 between 2 people)

### SIDE SALAD (GF, VE, V, DF)

### SEASONAL VEGETABLES

(GF, VE, V, DF)

### MASHED POTATO (V, GF)

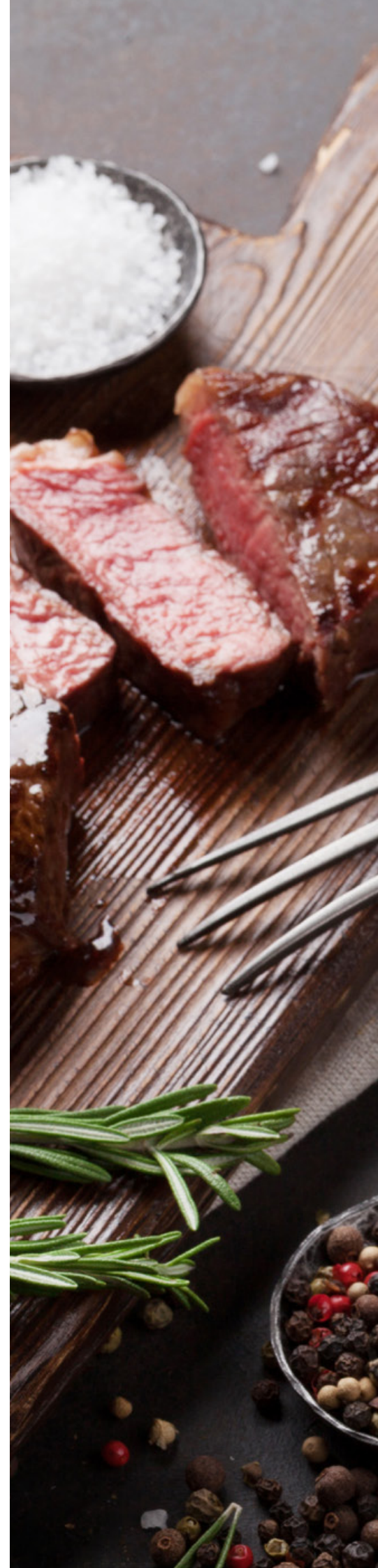
### CHIPS (V, VEO)

With tomato sauce or aioli

### ONION RINGS (VE, V, DF)

### GARLIC BREAD (V)

GF = gluten free GFO = gluten free option VE = vegan VEO = vegan option  
V = vegetarian H = halal DF = dairy free NF = nut free



# Lux Alt Drop

**\$85 PER PERSON**  
(minimum 15 people)

Choose any 2 dishes from each course below

## mains

### **BEEF EYE FILLET** (GF, VEO, NF)

(Cooked medium rare), mash potato, dutch carrots with red wine jus

### **PAN SEARED DUCK BREAST** (GF, NF)

Caramelised carrot puree, charred peach, confit garlic oil,

### **MARKET FISH** (GF, DF, NF)

Smoked in aromatic lemon myrtle tomato consommé

### **ROASTED CHICKEN MARYLAND**

(DF, NF) Sweet potato puree with chicken gravy

## small plates

### **BEEF TARTARE** (GF, DF, NF)

Pickles, eschalot, seeded mustard, egg yolk with potato crisps

### **BURRATA** (V, NF, VEO)

With cherry tomato, basil, balsamic reduction

### **BANANA PRAWNS**

(NF, GF)

Roasted in garlic herb butter

### **BBQ LAMB RIB** (DF, GF)

With cashew butter

## sides

(1 between 4 people)

### **BRUSSELS SPROUTS** (GF, V, NF)

caramelised carrot puree, smoked brown butter

### **SMASHED CHAT POTATOES**

(VE, DF, GF, NF)  
confit garlic

### **GARDEN SALAD** (VE, GF, DF, NF)

with lemon vinaigrette

## dessert

### **TIRAMISU** (V, NF)

### **STICKY DATE PUDDING** (V, NF)

### **LEMON TART** (V, GFO, NF)

*We can also do vegan desserts by request*







Final numbers, food choices and dietary requirements need to be in a minimum of 7 days prior to your function.

---

## Contact us

FOR ANY ENQUIRIES  
PLEASE CONTACT 6254 2922

Jason Dunphy  
gcmanager@burnsclub.com.au

Jake McAuliffe  
execchef@burnsclub.com.au

---

140 Britten-Jones Dr, Holt  
burnsclub.com.au