

THE BUILDERS CLUB - SEATED MENU

Seated Dining Package – \$70 per person

A premium sit-down dining experience, ideal for special occasions, corporate events and more formal gatherings. Enjoy a **two course alternate serve (entrée and main)**, designed to offer a refined and well-paced dining experience for your guests.

Menu Selection

Our team will work with you to select the most suitable menu based on your event, preferences and guest numbers. You will typically select:

- **Two entrée options**
- **Two main course options**

These are then served alternately to your guests.

Entrée Options (sample selections may include)

- Salmon ceviche with pomegranate, coriander, ginger & soy
 - Crispy pork belly with calvados apple purée and house-made fruit chutney
 - Seared lamb tenderloin with semi-dried tomato salsa, pancetta & balsamic glaze
 - Smoked chicken & avocado salad with crushed pistachios and goat's cheese
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Main Course Options (sample selections may include)

- Seared barramundi fillet with fennel, artichoke & rocket salad, citrus vinaigrette
 - Grain-fed beef fillet with roasted baby vegetables and Shiraz jus
 - Truffle crusted lamb backstrap with parsnip purée, rosemary potatoes & mint jus
 - Rosemary infused lamb rump with seasonal vegetable ratatouille
 - Pan roasted corn-fed chicken breast with garlic & parmesan mash, asparagus & capsicum jus
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Vegetarian Options

- Pumpkin & goat's cheese ravioli with burnt sage butter and cherry tomato
 - Antipasto stack with marinated vegetables, Persian fetta, basil oil & balsamic reduction
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Enhancements & Upgrades

Enhance your dining experience with the following optional additions:

- **Add dessert (alternate serve) – \$12 per person**
 - **Cake plating & service (with ice cream) – \$5 per person**
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Dessert Options (Optional Upgrade)

Available as an additional course:

- Pinot noir poached pears with almond tuille & strawberry jus
 - Passionfruit brûlée
 - Warm chocolate molten cake with crème fraîche
 - Caramelised apple tarte tatin with pistachio ice cream
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Included

- Freshly baked bread rolls with butter
 - Freshly brewed tea and coffee
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Please Note

- Menu options are **subject to availability**
 - Final menu selections will be confirmed prior to your event
 - Dietary requirements can be catered for upon request
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