



WEDDINGS



GROUP BOOKINGS



FUNCTIONS

# WSC Set Menu

\* The following menu options are a recommended guide of what we have to offer,  
we are happy to tailor menus to suit your requirements & budget  
(v)=vegetarian gf=gluten free (vg)=vegan

## Set Menu A

*Entrée/Main \$42 Main/Dessert \$37 Entrée/Main/Dessert \$49*

*Please select two of each of the following courses*

### Entrees

Roasted vegetable soup w side bread. (v)

Mushrooms stuffed w spinach, bacon, parmesan & spring onion atop fresh lettuces & shredded crispy sweet potato.

Spicy lamb kofta w a tzatziki style dipping sauce.

### Mains

Char-grilled 250g rump steak w roast chats, steamed vegetables & red wine jus.

Chicken supreme served on potato dauphinoise, green beans & velate.

Baked mackerel fillet w roasted chats, salad, tartare sauce & lemon.

Sweet fruit chicken curry served w steamed jasmine rice, poppadums & fresh coriander.

### Desserts

Lemon cheesecake served w whipped cream & passion fruit coulee

Pecan pie w whipped chantilly cream & fresh strawberry

Pavlova individual's w fresh fruit, whipped cream & berry coulee (gf)

## Set Menu B

*Entrée/Main \$45 Main/Dessert \$41 Entrée/Main/Dessert \$54.3*

*Please select two of each of the desired courses from Set Menu A or Set Menu B*

### Entrees

Cream of cauliflower & three cheese soup w side bread.

Mushrooms w blue cheese.

Smoked chicken salad w pomegranate, quinoa, spinach & alfalfa.

### Mains

250g Porterhouse grilled to medium w bacon wrapped green beans, baked new potatoes & red wine jus.

Asian style sticky pork belly served w crunchy noodle salad.

Tuna w a traditional nicoise salad w garlic aioli.

Chicken breast served on a pumpkin, pinenut and spinach risotto.



WHITSUNDAY  
SAILING CLUB

07 4946 6138

AIRLIE POINT, OFF THE  
ESPLANADE, AIRLIE BEACH



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## Desserts

Mango & macadamia cheese cake w mango compote & whipped cream.

Sticky date pudding w maple walnut ice cream & butterscotch sauce.

Citrus lemon tart w mixed berry coulee & chantilly cream.

## Set Menu C

*Entrée/Main \$55 Main/Dessert \$49 Entrée/Main/Dessert \$66*

*Please select two of each of the desired courses from Set Menu A, Set Menu B or Set Menu C*

## Entrees

Creamy seafood chowder w grilled garlic bread.

Asian style sticky pork belly served w vietnamese coleslaw. (gf)(df)

Smoked salmon timbale layered w tomato, dill, coriander & avocado salsa w lemon crème fraiche. (gf)

Oysters natural served w wakame salad & lemon. (gf)(df)

## Mains

Prosciutto wrapped 250g eye fillet cooked to medium & served w potato dauphinoise, grilled capsicum & zucchini napped in red wine jus.

Pan seared Atlantic salmon atop a smoked salmon & chive mashed potato galette w pickled ginger & orange salad served w creamy roast capsicum sauce.

Brie & bacon stuffed chicken supreme w pine nut & rocket risotto cake, buttered asparagus & lemon pesto cream.

Medium rare lamb rump set on a sweet potato & rosemary rosti w wilted almond spinach & a port reduced jus.

## Desserts

Vanilla bean panna cotta w mixed berries, chantilly cream & crispy tuille biscuit.

Brandy nap basket of chocolate dipped strawberries & vanilla ice cream.

Chocolate banoffie pie served w whipped cream & fresh berry compote.