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## SEATED MENU

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Main only \$33.90  
Entrée & Main \$43.90  
Main & Dessert \$43.90  
Entrée with Main & Dessert \$57.90

Conditions Apply

Our specialised chefs can also prepare Gluten Free Platters if required at an additional cost

\*Complimentary Tea & Instant Coffee

Please advise special dietary requirements at the time of booking.

Phone: (07) 3372 0333 | Email: [functions@bluefinfishingclub.com.au](mailto:functions@bluefinfishingclub.com.au)

24 Lilac Street, Inala QLD 4077 | Facebook & Instagram #bluefinfishingclub



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## SEATED MENU - ENTREES

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Choice of 2 alternate drop, min 25 guests

Vietnamese Cold Rolls consisting of vermicelli noodles, carrot, spring onion & selected fresh herbs wrapped in rice paper with a Peking dipping sauce. (chicken option also available)

Mushroom tart consisting of three mushroom types baked in savoury pastry topped with caramelised onion, shaved parmesan & garlic aioli drizzle.

Bushman's Beef Skewer consisting of eye fillet pieces with onion & capsicum seasoned with bush spices, char grilled & served over wild rice with semi dried tomato salsa.

Chicken Spring Rolls fried golden served over a fresh garnish salad with sweet Nam Jim dipping sauce.

Pork Udon Soup consisting of crispy battered pork pieces, tofu, sliced mushroom, shallots & udon noodles presented in a tasty miso based broth. (vegetarian option also available)

Baked Salmon seasoned with lemon myrtle spice served over lemon scented beetroot salad with tender crumbed calamari & lemon Aioli dressing.

BBQ Chicken Wings slow roasted in blue fin's own delicious Smokey bbq marinate served with freshly baked onion focaccia.

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## SEATED MENU - MAIN

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Choice of 2 alternate drop, min 25 guests

Cajun Baked Barramundi Served over a Pumpkin, Macadamia Nut, Camembert & English Spinach Salad with a fresh Mango Salsa & Potato Wedges.

250g Char Grilled T Bone Cooked Medium Served over a Creamy Garlic Potato Mash with Buttered Green Beans & a Rich Peppercorn Sauce.

Smokey BBQ Pork Ribs Served over Steamed Potato Slices with a Shredded Beetroot & Carrot Salad.

Roasted Chicken Breast Dusted with Exotic Moroccan Spices, Served over a Sweet Spiced Middle Eastern Rice with Lemon Scented Salad Greens, Mango Chutney & Greek Yoghurt.

250g Char Grilled Moisture infused Pork Cutlet Served over a Fresh Waldorf Salad with Sweet Potato Wedges & a Fresh Apple & Cinnamon Spiced Sauce.

Deconstructed Wellington consisting of a 200g Char Grilled Eye Fillet Steak Cooked Medium Smearred with Pate, a Mushroom Duxelle & Puff Pastry Topper. Served over a Vegetable Medley with Rich Beef Gravy.

Baked Vegetarian Tortilla Stack with Fresh Waldorf salad, Coleslaw & Gold Sweet Potato Wedges.

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## SEATED MENU - DESSERT

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Choice of 2 alternate drop, min 25 guests

Classic Rich Mud Cake with Raspberry Coulis Clotted Cream & Tempered Chocolate Garnish.

Fried Apple, Walnut & Cinnamon Strudel with Rich Butterscotch Sauce & Ice Cream.

French Crepe Filled with Caramelized Banana & Toasted Coconut, Served Warm with Pure Canadian Maple Syrup & Clotted Cream.

Rich Chocolate Mousse with Clotted Cream, Fresh Berry & Tempered Chocolate Garnish.

Delicious Belgium Waffle Served Warm with Pure Canadian Maple Syrup & Ice-Cream.

Black Forest Cheesecake New York Style with Cherry Jelly, Tempered Chocolate, Cherry Coulis & Coconut Snow Garnish.

Zesty Lemon Tart with Toasted Meringue Topper over a Tangy Lime Sauce with Tuille Biscuit Garnish.

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## GENERAL BOOKING INFORMATION

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### Terms and Conditions

- A minimum of \$500.00 spend across all menus.
- A minimum deposit of \$250 is required to confirm a tentative booking.
- Prices quoted are current but may be subject to change at management's discretion.
- A surcharge is applicable on events booked on Sundays and Public Holidays.
- General & normal cleaning is included in room hire cost, but additional charges may be applicable if the function has created cleaning needs above and beyond normal cleaning. The client is responsible to conduct the event in an orderly manner. We reserve the right to intervene if activities are considered illegal, noisy or offensive.
- Confirmation of final numbers is required 7 days prior to event. This is the number that will be catered and invoiced for.
- The catering and beverage account must be settled 7 days prior to event.
- Should a Bar tab or additional catering be required for the function, all outstanding amounts must be settled at the conclusion of the event.
- Only food and beverage purchased through this venue may be consumed within the venue. At no time is it permitted for food or beverage to be bought in by the organiser or guests for consumption at the function.
- Permission must be sought prior to event to bring in a celebration cake. Cutting and bagging of cake if bags supplied will be supplied free of charge however if the cake is required to be plated and served a surcharge of \$2.00 per person may apply.
- The Blue Fin Fishing Club will take all necessary care but will not be responsible for any damage or loss of property bought in or left on club premises.
- 18th Birthday Parties and 21st Celebrations or any event deemed by management as requiring additional security personnel, will incur costs.
- The Hirer/Client assumes responsibility for any or all damages caused by them or their guests or appointed contractors, whether in rooms reserved, or in any other part of club premises.
- Permission must be sort by the client wishing to self- decorate as restrictions do apply.
- Should a function be cancelled the Club may retain all or part thereof the deposit, if the room ceases to be re-booked.
- Should numbers decrease considerably Management reserves the right to move the event to a more suitable sized room.
- If the room reserved cannot be made available for reasons beyond our control, the club reserves the right to substitute similar or compatible accommodation for the event. Such substitution shall be deemed by the client as full performance under this agreement.
- All minors attending our function rooms must be accompanied by a parent or guardian.
- A booking will only be confirmed after receipt of deposit and a signed agreement/booking form.
- The Blue Fin Fishing Club supports the Responsible Service of Alcohol.