



SEATED MENU

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

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



SEATED MENU - ENTREES

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

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

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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