



SEATED MENU

Main only \$34.90
Entrée & Main \$44.90
Main & Dessert \$44.90
Entrée with Main & Dessert \$58.90

Conditions Apply

Our specialist 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.

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 - 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.

Conditions Apply

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

Please advise special dietary requirements at the time of booking.

Complimentary Tea & Instant Coffee

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

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



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.

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