



COCKTAIL PLATTERS

Bulimba Golf Club can cater for any dietary requirements. Please confirm any dietary requirements with your Functions Coordinator prior to your event. Prices based off minimum of 20 guests.

GRAZING PLATTERS

- Gourmet trio of dips platter** - Crusty sliced turkish bread w house made dips including spiced tomato pesto, olive oil and balsamic & black olive tapenade \$45
- Antipasto platter** - Mild spiced Italian salami, maple apple Woodstock ham, marinated olives, sundried tomato, feta, house chutney, gherkins & toasted turkish bread \$55
- Cheese platter** - South cape brie, Kings island creamy blue cheese & mild aged cheddar w quince paste, grapes, dried apricots, figs and crackers *(gf option available)* \$55

CANAPES

Selection of four canapes \$12pp

Selection of six canapes \$15pp

Selection of eight canapes \$18pp

Additional canapes \$2.25pp per canape

Roasted sweet potato, pumpkin & feta cheese frittata (gf)

Porcini mushroom & truffle oil arancini w spiced aioli (gf)

Spiced potato & onion curry puff w cumin yoghurt

Vegetable samosa w date & tamarind chutney

Baked spinach & ricotta tartlets

Vegetable spring rolls w sweet chilli sauce

Spiced chickpea & fresh herb falafel w tzatziki (gf)

Zucchini, corn & chive fritter w spiced tomato jam

Potato spun prawns w wasabi kopi mayo

Spice dusted squid w tartare sauce

Smoked salmon mousse w cucumber & lightly fried capers (gf)

Freshly picked crab w mango, chilli, lime & avocado mousse (gf)

Asian style poached chicken rice paper rolls w chilli & tamarind slaw & sesame dip

Malaysian style chicken skewer w nam jim & roasted peanuts (gf, df)

Oven baked tandoori marinated chicken drumette w cucumber yoghurt (gf)

Steam baked pork, ginger & green scallion dumpling w soy glaze

House made pork & fennel seed sausage rolls w chilli apple compote

Lamb ragu arancini w aioli (gf)

Spiced Moroccan pulled lamb & tzatziki sliders

Mixed Italian herb meat ball w basil tomato napolli & grana padano cheese (gf)

Beef & caramelized onion sliders w coleslaw & southern style bbq sauce

Pink roast beef w celeriac remoulade & horseradish cream (gf)

**Please note menus do change seasonally, and this menu is subject to change without notice.*

