

GOURMET FUNCTION INFORMATION PACKAGE



Flagstaff Hill Golf Club Inc.

Memford Way, Flagstaff Hill, SA 5159

Phone: 8270 2300 Fax: 8370 6779

Email: functions@fhgc.com.au

Website: www.fhgc.com.au



Soup

Celeriac & Roasted Garlic

A Delicate Combination of Celery Root & Roasted Garlic Finished with Herbed Cream

Spanish Chicken Soup

A Traditional Spanish Chicken & Tomato Broth with Seasonal Vegetables

Cream of Curried Cauliflower

Creamy Cauliflower & Chef's Homemade Aromatic Spice Blend Finished with Fresh Herbed Crème Fraiche

Cream of Tomato Soup

A Traditional Rich Creamy Tomato Soup with a Hint of Dry White Wine

Butternut Pumpkin, Coconut & Coriander

A Rich Creamy Soup of Butternut Pumpkin, Slow Cooked with Luscious Coconut Cream & Infused with Fresh Coriander
*Vegan Available on Request

Thai Chicken & Coconut

A Thai Style Chicken & Coconut Milk Broth served with Rice Noodles Finished with Coriander & Thai Basil

Minestrone (Alt Vegetarian Available)

A Traditional Italian Soup of Chunky Vegetables, Tomato, Ham & Pasta Served with Parmesan Cheese

Entrée

Smoked Salmon Carpaccio

Harris Smokehouse Salmon, Beetroot, Orange, Lightly Pickled Radishes Preserved Lemons, Tangy Horseradish Cream

Heirloom Tomato and Buffalo Mozzarella

Caprese Salad, Woodside Buffalo Mozzarella, Heirloom Tomatoes, Basil Aged Balsamic, Coriole Extra Virgin Olive Oil, Olive Caramel

Prawns

South Australian Spencer Gulf Prawns, Rice Noodles, Carrot, Sprouts Capsicum Coriander, Bullet Chilli and Lime Dressing

Duck Liver Brulee

Silky Duck Liver Brulee, Toasted Brioche Pickle, Fig Jam

Pork Belly

Twice Cooked Chinese Master Stock Pork Belly Orange Caramel Pickled Green Papaya, Cucumber, Chilli Dressing, Crispy shallot

Main Course

Chicken

Free Range Chicken Breast, Stuffed with Spinach and Woodside Goat
Chevre Mousse, Sage Polenta, Summer Truffle Cream Sauce

Gnocchi

Potato Gnocchi, Wild Forest Mushroom, Thyme
Truffle Cream Sauce & Grana Padano

Barramundi

Crispy Skin Barramundi, Coconut Rice, Green Papaya
Pineapple, Coriander, Thai Red Curry Sauce

Lamb

Chermoula Lamb Loin, Pearl Couscous, Eggplant Confit
Currants, Lemon Yoghurt

Duck Breast

Roast Duck Breast, Puy Lentils, Sherry Vinegar
Braised Belgian Endive, Orange Jus Gras

Rib Eye

300g MSA Grain Fed Beef Rib Eye, Carrot Puree
Beurre Noisette Kale, Sauce Bordelaise

Includes Your Choice of ONE Side.

Sides

Moroccan Spice Roast Potatoes, Sour Cream

Steamed Broccolini, Toasted Almonds, Chilli, Garlic, Extra Virgin Olive Oil

Kale and Cos Lettuce Caesar, Barossa Speck, Anchovy
Shaved Parmesan, Caesar Dressing

Greek Salad, Cucumber, Fetta, Olives, Cherry Tomatoes, Cos Lettuce
Red Capsicum, Red Wine Vinaigrette

Dessert

Chocolate

Couverture Chocolate and Hazelnut Fondant with
Tia Maria Cream Suspension and Chocolate Paint

Lime Curd Tart

Lime Curd and Coconut Tart, Coconut, Toasted Meringue

Cheesecake

Spiced Orange Cheesecake, Orange Fluid Gel
Blood Orange Sorbet

Apple Crumble

“Ripe in the Adelaide Hills”

Potted Apple and Rhubarb Crumble
Toffee Ice Cream & Mascarpone

Cheese

Selection of Local Cheeses
Barossa Valley Cheese Company Brie, Alexandrina Red Wax Cheddar
Adelaide Blue, Almonds, Saffron Pears
Quince Paste & Crackers

To Finish

Filtered coffee, Selection of Teas & After Dinner Chocolates

