

BACKYARD DINING



FUNCTION PACKAGE







COCKTAIL STYLE PACKAGE

STANDARD

\$35 Per Guest

CHOICE OF 5 CANAPES

PREMIUM

\$42 Per Guest

CHOICE OF 7 CANAPES

Pumpkin and Feta Arancini, Aioli, Parmesan (V)

Handmade Beef Sausage Rolls w/ Ketchup

Vegetarian Spring Rolls w/ Thai Dipping Sauce (V) (DF)

Malaysian Style Chicken Satay Skewers w/ Peanut Sauce (GF) (DF)

Mini High Top Chunky Beef Pies w/ Ketchup

Duck Pancakes, Hoisin, Spring Onion & Cucumber (DF)

Tempura Barramundi w/ Tartare

Crumbed Calamari w/ Lemon & Aioli

BBQ Pork Buns (DF)

Chicken & Cheese Tacos w/ Guacamole & Chipotle Mayo

Prawn & Chorizo Skewers w/ Saffron Aioli

Sweet Corn & Paneer Toasted Naan w/ Mango Chutney (V)



PLATTER MENU

To Start

CHARCUTERIE PLATTER \$75

Cured Meats, Marinated Vegetables, Crisp Breads

DIPS PLATTER \$50

Selection of House Made Dips & Crisp Breads

AUSTRALIAN CHEESE PLATTER \$75 (V)

Assorted Local Cheese, Quince Paste, Strawberries, Apple, Crisp Bread & Crackers

RAW VEGE CRUDITES & DIP PLATTER \$70 (V)

Carrot, Capsicum, Celery & Cucumber served with Homemade Tomato Chutney

Classic

BACKYARD CHEESEBURGER (10) \$95

Angus Beef, Cheddar, Pickles, Burger Sauce

SWEET POTATO WEDGES \$55

Sweet Chilli & Sour Cream

BUFFALO WING PLATTER \$55 (GF)

Half Smokey BBQ & Half Franks Hot Sauce

MINI BEEF PIES \$70

Chips & Ketchup

HOMEMADE BEEF SAUSAGE ROLLS \$70

Chips & Tomato Sauce

Premium

TEMPURA BARRAMUNDI \$75

Asian Slaw & Tartare

MALAYSIAN CHICKEN SATAY \$75 (GF) (DF)

Peanut & Coconut Satay Sauce

CHEESE & SWEET CORN TACO (8) \$65 (V)

w/ Guacamole & Chipotle Mayo

PUMPKIN & FETA ARANCINI \$70 (V)

Truffle Aioli & Parmesan

PRAWN & CHORIZO TACO (8) \$75

w/ Pico De Gallo

CRUMBED CALAMARI & CHIPS \$75

w/ Romesco & Tartare

Sides

GREEK SALAD (V) \$50

GARDEN SALAD (V) \$40

SEASONAL FRUIT PLATTER \$50

*Each platter Serves 8 people





KIDS PLATTER MENU

Served Platter Style or Individual Baskets

\$12 per Child

Nuggets & Chips

Fish & Chips

Cheeseburger & Chips

\$14 per Child

Hawaiian or Margherita Pizza





\$30 Per Guest

Assorted Sandwiches (V*)

Mini Beef Pies

Handmade Beef Sausage Rolls

Pumpkin & Feta Arancini (V)

Malaysian Style Chicken Satay Skewers (DF) (GF)

MONDAY TO FRIDAY | DAY TIME ONLY





PIZZA BANQUET



From 5pm Friday, all day Saturday & Sunday or on approval for large bookings

Spiced Lamb, Caramelised Onion & Cheese Bread w/ Hummus Dip

Mushroom Arancini w/ Truffle Mayo & Parmesan

Salt & Pepper Squid w/ Asian Slaw & Thai Dressing

Selection of Pizza

SUMMER BANQUET



Starter

Seared Scallops w/ Garlic & Herb Butter

Red Onion & Gruyere Cheese Tart w/ Sweet Corn Puree & Chive Salad

Main

Chicken, Leek & Mushroom Pie

Roast Sirloin of Beef w/ Yorkshire Pudding & Gravy

Roast Potato, Root Vegetables & Brussel Sprouts

*Our Chef can work with you to create a personalised menu for your function.

Although we endeavour to accommodate your dietary needs, we cannot be responsible for traces of allergens.







Standard Drinks Package \$37pp

2 HOURS

All tap beers

House wine by the glass

Post mix



Premium Drinks Package \$45pp

2 HOURS

All tap beers

All wine by the glass

Post mix soft drink

Spirits (Excluding RTDs)

*Drinks packages are subject to change without notice.







For your next party or Corporate function

ADULTS - \$20 PP

Barefoot Bowls is a fabulous, fun & casual team building experience. Great for Corporate Functions & Christmas Parties.

On arrival please see one of our friendly bar staff who will introduce you to a bowls representative. Your group will be given a short 15 minute briefing on how to play barefoot bowls & the rules of the game. The average barefoot bowls experience lasts 2-hours.

MAKE A BOOKING

To check availability & make a booking, contact us on; E: bowls@briarssports.com.au | Ph: 02 9743 1907

PAYMENT

Please pay for your barefoot bowls session at the bar when you arrive, before going out onto the green.

CANCELLATION POLICY

If you are unable to make your barefoot bowls session we ask that you give us a days notice, so that we can inform our bowls representative about your cancellation.







FESTIVE MENU 2025

2 course \$45 | 3 course \$55

Starter

Leek, Caramelized Onion & Gruyere Tart w Herb Salad

Avocado & Crab Salad w Lime, Coriander & Cream Fresh

Mains

Roast Chicken Supreme w Bacon & Goats Cheese Mash, Asparagus & Tomato Basil Salsa

Grain Fed Sirloin w Chimichurri, Baked Portobello Mushroom, Thick Cut Chips

& Wine Merchant Jus

Dessert

Xmas Pudding w Brandy Custard

Strawberries & Cream

Alternate drop or Pre order Available

Vegetarian menu available on request





