

Pavilions

EATERY

BISTRO MENU

AVAILABLE
EVERYDAY

QUICK BITES TO SHARE

SALT & PEPPER SQUID
(GF AVAILABLE ON REQUEST)
served w crispy shallots & five-spice salt
Regular 13 Large 26

CRISPY KARAAGE CHICKEN
w sticky Korean chilli soy
Regular 13 Large 26

TEMPURA KING PRAWNS
w sweet sesame & soy dressing
Regular 13 (3 pieces) Large 29 (8 pieces)

MAC 'N' CHEESE CROQUETTES (V)
w truffle mayo
Regular 11 (3 pieces) Large 26 (8 pieces)

KALE, ONION & CHICKPEA PAKORAS
(GF, DF, Vegan)
Crispy pakora w minted coconut yoghurt
Regular 11 (3 pieces) Large 26 (8 pieces)

SPRING ROLLS
Peking duck w plum & ginger dipper
or
Miso eggplant w sesame soy dressing (Vegan)
Regular 11 (3 pieces) Large 26 (8 pieces)

GARLIC BREAD (V)
Pieces of toasted garlic focaccia bread
Regular 5 (3 pieces) Large 18 (10 pieces)

BRUSCHETTA (V)
Toasted focaccia w smoked mozzarella,
basil ricotta & confit tomatoes (V)
Regular 8 (3 pieces) Large 20 (8 pieces)

CAJUN SPICED WEDGES 12
w sour cream & sweet chilli sauce

TRUFFLE FRIES 13
super crunch fries served w truffle tapenade,
chopped parsley grana Padano & truffle aioli

BOWL OF SUPER CRUNCH FRIES (V) 9

THE HITS

200G ANGUS BEEF SCOTCH FILLET (GF) 26
chargrilled & served w rocket & watercress salad,
cafe de paris butter & super crunch fries

CHICKEN PARMIGIANA 24
Panko crumbed chicken breast, smoked leg ham,
napoli sauce, mozzarella, fresh garden salad
& super crunch fries

CHICKEN SCHNITZEL 20
Panko crumbed chicken breast, w fresh garden
salad, super crunch fries & gravy

BEER BATTERED FISH & CHIPS 20
w fresh garden salad, lemon, tartare
& super crunch fries

GOATS CHEESE & SAGE RAVIOLI
(V) 18
w scorched cherry tomatoes, rocket,
butternut pumpkin, brown butter & sage

CLUBHOUSE BEEF BURGER 18
soft milk bun w crisp lettuce, tomato, cheese,
aioli & super crunch fries
add bacon 3.5 add fried egg 2

**FRAGRANT MILD MALAY
VEGETABLE CURRY (V) (GF) 18**
served w fragrant jasmine rice,
crisp roti bread (*not GF*) & minted coconut yoghurt
add chicken 5

HOUSE MADE POT PIE OF THE DAY 18
baked fresh daily w butter puff pastry,
served w super crunch fries

PANKO CRUMBED SALMON FISH CAKES 18
w chilli, lime & ginger, wasabi mayo,
fresh lime & petit herb salad

HARVEST BOWLS (V) (DF) (GF) 16
Fragrant brown rice, quinoa, cucumber,
shredded red & green cabbage, tomato, carrot,
edamame beans & house-made picked radishes
add crispy karaage chicken 7
add miso & eggplant spring rolls (2pcs) (Vegan) 7

SWEETS

TART OF THE DAY 10
w double cream

*Ask one of our friendly staff if you would like
tea & coffee service*

KIDS MENU

Kids meals come with a complimentary ice cream

BEEF & CHEESE LASAGNE 12

MINUTE STEAK 12

CHICKEN TENDERS 12

FISH & CHIPS 12

Pavilions

EATERY

DINING MENU

AVAILABLE
FRIDAY
SATURDAY
SUNDAY

MAINS

**300GM DARLING DOWNS GRAIN FED
RIB-EYE ON THE BONE (GF) 38**

250GM RIVERINA GRAIN-FED SIRLOIN (GF) 33

**250GM GRADE 6 DIAMANTINA
WAGYU RUMP (GF) 33**

*All steaks come with your choice of:
crisp leaf salad & chips (gf)*

or

roasted winter vegetables & potatoes (gf)

*Also with choice of sauce:
Pepper / Mushroom / Red Wine Gravy*

**SLOW-ROAST AMELIA PARK
LAMB RUMP (GF) 30**

*w maple roasted winter vegetables,
minted yoghurt & kumara crisps*

ITALIAN PORCHETTA (GF) 28
*Slow-roasted Bangalow pork w fioretto, apple,
cider sauce, crisp crackling*

CRISP SKIN ATLANTIC SALMON (GF) 28
*w confit, fennel, heirloom tomatoes,
zucchini flower & salsa verde*

**PAN-ROASTED CONE BAY
BARRAMUNDI FILLET (GF) 28**
*Celeriac puree, pickled golden beets,
broccolini & beurre noisette*

GARLIC PRAWN RIGATONCINI 26
*Sautéed garlic prawns w rigatoncini pasta,
rich tomato & shellfish ragu*

**GF = GLUTEN FREE DF = DAIRY FREE
V = VEGETARIAN VEGAN = VEGAN**

*Whilst all care is taken to ensure dietary requirements
are met, traces of food allergens may still be present
in some items.*

*Please discuss your specific requirements with the
catering supervisor.*

SHARED PLATES

CHARCUTERIE PLATE 29

*Selection of cured meats, pickles, olives, dips,
crispbreads & truffle mushroom arancini*

CHEESE PLATE 29

*Smoked King Island cheddar, Heritage Cove brie,
gorgonzola dolce latte, quince paste, dried fruits
& poppy seed lavosh*

DESSERT

APPLE & BLUEBERRY CRUMBLE 13

served warm w vanilla bean ice cream

STICKY DATE PUDDING 13

*Warm date pudding w butterscotch sauce
& vanilla bean ice-cream*

MOLTEN CHOCOLATE & MAPLE BROWNIE 13

*honeycomb crunch gelato
w chocolate crumble*



STRATHFIELD
EVENT CENTRE

Recently engaged?

Milestone birthday?

Need a space for your gala dinner?

Contact our Event Coordinator
for more information

Call us on (02) 9642 0326

or

Email us on info@strathfieldeventcentre.com.au