

# Aurora Stadium

## Menu Options

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We can cater for all your functions and tailor the menus to your requirements

Morning teas  
Buffet Style Lunch  
Lunch - 2 or 3 Courses  
Finger food  
Cocktail Parties  
Morning and Afternoon Teas  
Dinners as per menus or upon request.

See our extensive menu options on the following pages

We can cater for all your functions and tailor the menus to your requirements

Please contact the North Launceston Football Club for any special menu requirements. 6334 2359; [www.northern.bombers.com.au](http://www.northern.bombers.com.au)



# Menu Choice 1

## Entree

*Honey mustard with chicken served in vol-au-vants*

*Crisp Tempura Style Fish- garden greens & tartare sauce*

*Mild Indian Chicken curry- rice pilaf & poppadums*

*Quiche of the day- garden greens (ask for today's specialty)*

*Sweet & Sour Chinese Style Meatballs - rice pilaf*

## Main

*Trilogy of Meats with any combination of the following*

*Beef, Turkey, Champagne Leg Ham, Pork & Turkey*

*Roast Pork*

*Roast Beef*

*All main meals served on a selection of Tassie's finest root vegetables & a red wine jus*

## Sweets

*French Cheesecake – served with a dollop of King Island double cream*

*Pavlova with Berries served with a dollop of King Island double cream*

*Tropical Fruit Salad & Vanilla Bean ice-cream*

*Sticky Date Pudding with butterscotch sauce*



# Menu Choice 2

Alternate Drop

*Dinner Rolls*

*Entree*

*Peking duck / buckwheat noodles / Nam Jim dressing / topped with a mixture of lime and chilli cashews, sesame seeds & dried shallots*

\* \* \* \*

*Rannoch Smoked quail / char grilled Mediterranean vegetables / balsamic & basil oil*

*Main*

*Medallions of Beef*

*topped with a macadamia nut & herb crust , roasted sweet potatoes, broccolini and a pinot glaze*

\* \* \* \*

*Trevalla with preserved lemon and avocado butter*

*topped with sumac dusted prawns nestled on a crunchy Asian slaw topped with a Chinese yellow rock sugar dressing*

*Sweets*

*Delice Au Chocolate Callebaut chocolate delice, crisp meringue with rich pure chocolate cream & Dutch cocoa.*

\* \* \* \*

*Banana and Macadamia nut pudding with*

*Meander valley double cream and fudge sauce*

Menu Option 2

*Menu 2*

The increasingly popular alternative drop menu option with two menu items per course.



# Menu Choice 3

Set Entree with your choice of Main and Sweets

## Dinner Rolls

### Entree

*Cantonese style chicken, bean shoots, rice noodles, leatherwood honey soy dressing, topped with a mixture of lime and chilli cashews, sesame seeds & dried shallots*

### Main

*Tenderloin steak, sautéed potatoes, caramelized onion, Black Forest speck and Houn Valley mushroom glaze*

\* \* \* \*

*Tasmanian Atlantic salmon wrapped in prosciutto, Mediterranean style vegetables, Roasted garlic and cumin aioli*

### Sweets

*Rum glazed banana frangipani / caramel sauce / Meander valley double cream*

\* \* \* \*

*Rich chocolate and coffee macaroon biscuit / espresso mouse / Kahlua syrup*

### Filtered coffee

Menu Option 1



## Menu 3

Set Entree with your choice of one of two main meals and sweets.

# Menu Choice 4

## Deluxe Buffet & Carvery

Self serve

### Carvery Items

Roast Sirloin of Tasmanian Beef- Red wine glaze

Roast Pork loin with crackling & Apple sauce

### Hot Dishes

Stir fried Singapore noodles with Asian style vegetables & oyster sauce

Selection of Roasted Vegetables

Rice Pilaf

Thai Chicken Curry

Salads

German style Potato

Greek salad with marinated olives & feta

Pasta Salad with spiced Mayonnaise

Mediterranean Char- Grilled vegetable

Served with a selection of Dressings & Relishes

\* \* \* \*

Cold selection of European style cold cut meats

\* \* \* \*

Selection of Dressings & Relishes

\* \* \* \*

Baker's basket assorted Breads

### Desserts

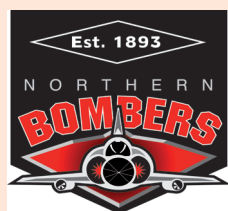
A selection of Cakes, Pastries, Gateau's & Tropical Fruit Salad will be offered along with a range of some of Tasmania's Finest Cheeses

Freshly brewed Coffee & Tea

Menu Option 4 - Deluxe Buffet & Carvery

Menu 4

Impress your guests with our Gourmet Buffet & Carvery featuring a wide selection of hot and cold food.



# Menu Choice 5

Menu 5 is a combination of table service and self-serving carvery

## Entree

(served to table)

*Bread rolls on each table setting*

*Cantonese style chicken salad, vermicelli rice noodles*

*Chinese yellow rock sugar dressing*

## Carvery Items

(self-serve)

*Roast sirloin of Table Cape beef and Pork Kassler Piont jus*

*Indian butter chicken*

*Saffron & sultana rice pilaf*

*Rosemary & garlic roasted Tuscan vegetables*

*Salads*

*Baby potato / herb, mustard & prosciutto mayonnaise*

*Tossed baby leave*

*Mediterranean / balsamic & basil oil*

\* \* \* \*

*Baker's basket of specialty style breads*

*Baguettes, sun dried tomatoes, basil & olive batons, mixed grain loaves & sour dough*

\* \* \* \*

*A selection of relishes & condiments*

## Cheese Platter

(one per table)

*A selection of award winning Tasmanian cheeses*

*- King Island Surprise bay cheddar, Lactos brie, Roaring 40ths Blue,*

*South Cape crackers fresh and dried fruit*

Menu Option 5



## Menu 5

A set entree served to your table, and our great Carvey with a wide selection of both hot and cold items.

# Menu Choice 6

## Fingerfood / Cocktail Function Packages

### Package 1

Sandwiches  
Sausage Rolls  
Party Pies  
Pizzas  
Deep Fried Dim Sims  
Spring Rolls  
Cabana & Cheese Platter

### Package 2

Club Sandwiches  
Salmon Crisp Breads  
Party Pies  
Quiches  
Deep Fried Spring Rolls  
Chicken Coujons  
Fish Coujons  
Prawn Twisters  
Fruit & Cheese Platter

### Package 3

As for Package 2, with the addition of  
Scones with Jam & Cream  
Profiteroles

Menu Option 6 - Fingerfood / Cocktail Function Packages

Menu 6

Select from our three fingerfood / cocktail function packages.



# Chief's Canape

Your choice of six menu items from the following list

*Pumpkin, pea and Persian fetta balls*

*Salt and pepper prawns*

*Tempura mussels with minted chilli and mango salsa*

*Smoked Atlantic salmon / wasabi and horseradish mascarpone on grissini*

*Moroccan beef skewers / roasted garlic and cumin aioli*

*Hot Smoked salmon / Wasabi & horseradish infused mascarpone/ Salmon Eggs*

*Asian inspired chicken balls*

*Rare seared fillet of beef /caramelized onion / bush tomato chutney*

*Smoked chicken /brie / wild rocket / mayonnaise sandwiches*

*Nori rolls assorted dipping sauces*

*Selection of King Island peppered beef pies, Spinach and ricotta sausage rolls and curried chicken*

*Thai Chicken satays*

*Pork and noodle balls*

*Vietnamese rice paper rolls (prawn)*

## Bowl Food

1 per person

(your choice of two from the following)

*Char sui pork and Singapore noodles*

*Warm chicken salad*

*Indian butter chicken / sultana and saffron rice pilaf*

*Indonesian style fried rice / Thai chicken satays topped with a mixture of lime and chilli cashews, sesame seeds & dried shallots*

*Thai beef curry (yellow) / steamed jasmine rice*

*Spicy lamb and noodle salad / ginger and Chinese black vinegar dressing*



# Desserts

## Option 1

*1 platter per 10 people –placed around the room*

*A selection of award winning Tasmanian cheeses*

*- King Island Surprise bay cheddar, Lactos brie, Roaring 40ths blue,  
south cape crackers fresh and dried fruit*

*\* \* \* \**

## Option 2

*1 platter per 15 people placed around the room*

*A selection of award winning Tasmanian cheeses*

*- King Island Surprise bay cheddar, Lactos brie, Roaring 40ths blue, south cape crackers,  
fresh and dried fruit*

*plus*

*1 platter per 15 people placed around the room*

*Lemonade scones (warm) with Meander Valley double cream & preserves and  
a selection of mini cakes, flans, pastries & muffins.*

*\* \* \* \**

## Option 3

*Choose 3 of the following (2 per person)*

*trayed service (200 people 400 desserts)*

*Berry frangipani*

*Triple choc chip brownie*

*Mini chocolate éclair*

*Mini lemon tart*

*Carrot cake / cream cheese frosting*

*Apple / pear streusel cake / white fondant*

*Raspberry friand*

*Lemonade scones / Meander Valley double cream and preserves*

*Assorted mini muffins*