

# JACKS

BISTRO *On the Green*

## FUNCTIONS



*Weddings • Formal Dinners • Celebrations • Corporate • Cocktail Parties • Dances*



---

# FUNCTIONS

---

The Mollymook Beach Bowling and Recreation Club has a Function Room with seating and catering up to 100 people.

The Function Room is available for various events such as weddings, birthday parties, farewells, Christmas parties, work functions and conferences. If you're looking for something a bit different why not try a Bowls and BBQ get together.

More text from Bec...





---

**2 course \$20 • 3 course \$25**

---

## **Entrees**

Crumbed Calamari with a small salad and lemon and tartare

Beef Skewers with Sticky Asian Dipping Sauce

House Made Soup with fresh bread roll

Roast Vegetable Stack, with Napoli and Cauliflower Bechamel

Warm Chicken Salad

---

## **Mains**

Chicken Schnitzel with salad and chips and gravy

Mixed roast with all the trimmings

Rump Steak, cooked medium with steamed vegetables,  
creamy potato bake and mushroom sauce

Lamb Shank with steamed vegetables, creamy potato bake and  
a green peppercorn and red currant sauce

Chicken, Bacon and Leek Pot Pie with steamed vegetables, creamy potato bake

---

## **Desserts**

Mini Pavlova with cream and Berries

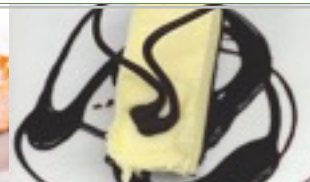
Chocolate Tart with cream and strawberries

Lemon Cheesecake with Vanilla Cream

Banana Pudding with Caramel Sauce and Ice Cream

Chocolate Roulade with Vanilla Cream and Berry Compote





---

**2 Course \$30 • 3 Course \$36**

---

## Entrees

Chicken Bruschetta with Rocket, Tomato, Spanish Onion  
and Drizzled with a Caramel Balsamic

Marinated Chicken Skewers, with Jacks Satay Sauce on a bed of rice

Caesar Salad- Cos lettuce, Shaved Parmesan, Local Smokey Bacon,  
Garlic Croutons and House Made Caesar Dressing, Topped with an egg

Arancini Balls- Pumpkin and Feta Risotto Balls with a Pesto Dipping Sauce

Mini Thai Beef Salad

---

## Mains

Choose sides- Mash Potato with Steamed Greens or  
Roast Sweet Potato with Garden Salad

Scotch Fillet Steak cooked medium, with Pepper Sauce,

Seared chicken breast with prawns in a creamy white wine sauce

Pork Cutlet with Apple Chutney

Grilled Salmon Drizzled with Sticky Balsamic Reduction

Cajun Prawn Salad- Salad Greens, Capsicum, Carrot, Spanish Onion  
and Grilled Prawns, Tossed in our Cajun Spice Mix, with House Dressing.

---

## Desserts

Apple Strudel - Spiced Apple wrapped in Filo Pastry  
and served warm with Ice Cream

Sticky Date Pudding with Butterscotch Sauce and Ice Cream

Citrus Tart served with Candied Lemon and Fresh whipped Cream

White Chocolate Cheese cake with chocolate ganache and fresh cream.

Mocha Mousse- Silky Chocolate and Coffee Mousse,  
Topped with Vanilla Cream.

# THE *Gold* MENU



---

**2 Course \$38 • 3 Course \$45**

---

## Entrees

Smoked Salmon, cherry tomato, caper and preserved lemon bruschetta

Warm Salad of baby spinach, roast pumpkin, caramelised onion,  
feta and almonds with a pesto drizzle

Creamy Garlic Prawns with Jasmine Rice

Individual Quiche Lorraine with Salad Greens

Seared Prawn and Chorizo skewers with Roquette  
and Roast Capsicum Salad and Paprika Aioli

---

## Mains

Eye Fillet Steak cooked Medium, served with  
creamy mashed potato, Green Beans and Red Wine Jus.

Roast Duck with Orange and Star Anise Sauce,  
served on warm Sweet Potato and Fennel salad.

Twice Cooked Pork Belly, with Sticky Asian Caramel,  
Served on Jasmine Rice and steamed greens.

Grilled Barramundi with a Red Curry Sauce,  
Roast Sweet Potato and Sauteed Spinach and Snowpeas

Lamb Rack with Rosemary roast Potatoes, Steamed Greens and a Port Sauce

---

## Desserts

Tiramisu- Layers of Coffee and Liqueur soaked Italian Sponge,  
Cream Cheese and chocolate.

Profiteroles with Chocolate and Vanilla Custards, drizzled with warm ganache  
Caramelised Pear and Almond Tart, served warm with Spiced Syrup and Ice Cream

Vanilla Panna Cotta with a Strawberry Soup

Chocolate and Almond Fudge Cake, served with Vanilla Cream GF

**JACKS**  
BISTRO *On the Green*

---

FUNCTIONS

---

# THE *Cocktail* MENU



---

**\$14.50pp Choose 4 Options (2 pieces of each per person)**

**\$18.50pp Choose 5 Options (2 pieces of each per person)**

**\$22.50pp Choose 6 Options (2 pieces of each per person)**

---

## **Savoury**

Duck and Mushroom Arancini Balls with a Port Dipping Sauce

Pumpkin and Feta Arancini Balls with an Aioli Dipping Sauce

Sun-dried Tomato, Chicken and Mozzarella Arancini Balls

Mini Quiche Lorraine

Mini Pumpkin and Pesto Quiche

Mini Chicken and Mushroom Quiche

Cherry Tomato, Feta and Basil Quiche

Marinate Chicken or Beef Skewers, with Satay Dipping Sauce

Crumbed King Prawn Cutlets with Lemon Mayonnaise

Pork Belly Bites with Sticky Asian Caramel

Rare Roast Beef with a Horseradish Cream

Smoked Salmon Bites with a Chive Aioli

Cherry Tomato Bruschetta with Balsamic Caramel

Pizza Pin Wheels

Pulled Pork Sliders

---

## **Sweet**

Mini Chocolate Tart

Lemon Tart Bites

Liqueur Truffles

Chocolate Mousse Spoons

# Chef Cooked BBQ



---

Great for bowls parties  
Your own personal BBQ chef

---

## \$20 per person

### Choice of 3 salads

pesto pasta salad  
coleslaw  
garden salad  
mediterranean salad  
potato salad  
caesar salad

-----

### Choice of 2 meats

gourmet locally made sausages  
Scotch fillet minute steaks  
our own fresh made rissoles  
marinated chicken skewers

-----

fresh sliced bread or rolls  
onions  
mushrooms  
condiments

-----

## \$25 per person

### Choice of 3 salads

pesto pasta salad  
coleslaw  
garden salad  
mediterranean salad  
potato salad  
caesar salad

-----

### Choice of 3 meats

gourmet locally made sausages  
Scotch fillet minute steaks  
our own fresh made rissoles  
marinated chicken skewers  
prawn skewers  
marinated baby octopus

-----

fresh sliced bread or rolls  
onions  
mushrooms  
condiments

-----

# Snack Platters



---

Each platter provides light refreshments for approx 10 people

---

## Hot Food Platters

**\$50**

Fresh crumbed calamari rings  
Fresh crumbed fish pieces  
Mini Pies  
Sausage Rolls  
Mini Spring Rolls

**\$60**

Mini quiches  
Chicken satay skewers  
Beef satay skewers  
Curry puffs  
King Prawn Cutlets

---

## Cold Food Platters

**\$40**

### Sandwich Platters

Assorted sandwiches  
on fresh locally baked bread

---

**\$60**

### Assorted Mini Toasts

Bruschetta  
Smoked salmon with chive aioli  
Rare roast beef with horse radish cream  
Chicken with baby spinach and pesto  
Pumpkin and feta

**\$65**

**Platter of fresh prawns**

---

## Cheese Platters

(Can be substituted for entree  
or dessert in a sit down function)

**\$80**

Small platter for approx 10-15 people.  
Includes 2 cheeses, crackers, dried fruits

**\$150**

Suitable for up to 30 people.  
Includes 3 cheeses, a variety  
of crackers, dried fruits.

**\$220+**

For 50 or more people.  
Includes 3 cheeses, crackers,  
dried or fresh fruit and dips  
(fresh fruit is subject to seasonal availability)

---

## Sweets

**2 choices \$40 a platter**

**3 choices \$45 a platter**

Scones with jam and Cream

Carrot cake

Lemon syrup cake

Apple tea cake

Coffee and walnut Cake

Chocolate cake

---

**JACKS**  
BISTRO *On the Green*

**FUNCTIONS**



# ORDER FORM



## FUNCTIONS