

PURCHASE A TABLE
OF 10 AND GET 1
TICKET FREE

Greensborough
R·S·L

OAK'S DAY

THURSDAY
8TH NOVEMBER

\$55 Members
\$60 Non-Members

Includes 3 course meal
& entertainment

Doors open 11.30am
Lunch at 12.30pm

*Hosted by
Missy LaMinx*

*Sensational Prizes
For Best Dressed and
Best Fascinator*

Dietary requirements required at time of booking
Group bookings to be paid in full - no part payments.

Entertainment may contain adult content so you must be 18+ years to attend.

Oaks Day

MENU

(Alternate meals)

Entrée (served chilled)

Salmon & spinach roulade on toasted herb crostini

OR

Roast sirloin and Asian slaw wonton cups

Main

French cut chicken breast with lime & chili crust served on a herb, bacon and goats cheese risotto croquette with buttered broccolini and baby carrots

OR

Oven baked garlic lemon and thyme barramundi fillets served with fresh herb zucchini and potato gratin stacks with grilled asparagus and prosciutto and sauce beurre blanc

OR

(Vegetarian Option)

Spinach & Feta tart with Sweet potato and sage Hassle Back and green bean chips

Desserts

Mousse Mud Cake

Mud cake base with a layer of chocolate mousse topped with vermicelli ganache lightly dusted with cocoa powder. Served with double cream and fresh berries

Vanilla Bean Panna Cotta

Smooth and silky vanilla bean panna cotta served with lemon curd and almond praline

Dietary requirements to be advised at time of bookings

Book NOW

Seats are limited!

Thursday 8th November, 2018

Tickets:

Members: \$55pp

Non Members: \$60pp

Group Bookings to be paid in full - no part payments accepted