



THE ROYAL MELBOURNE GOLF CLUB

Corporate Golf Day 2012 Gourmet Grill

Plated and served to the table

(With optional Buffet Style available for Minimum 50 Guests)

Marinated 'grass fed' scotch fillet served with red wine jus

Served upon chat potatoes with butter & parsley

Portobello mushroom

Spicy lamb sausage

Caramelized onions

Tiger prawn skewer

Accompanied with

Seasonal salad

Mustards & tomato sauce

Assorted rolls & butter

To finish

Select of Australia cheese served with premium dried fruits, nuts, lavosh and water crackers

