



Restaurant Set Menus

FESTIVE UPGRADE

*Menu two and three have the option to upgrade your menu for
an additional \$15 per person to include;*

*Rolled turkey breast with cranberry and sage stuffing, green beans, roast pumpkin and cranberry jus
Christmas pudding, crème anglaise and vanilla bean ice-cream*



Set Menu One

\$70pp

Shared entrée

Chargrilled Turkish bread with evoo and dukkah
Smoked eggplant hummus with fried capers and sumac
Chorizo with marinated olives
Sizzling garlic prawns

Alternate drop main

Dry aged 250g Kilcoy scotch fillet with Riverside lager braised chat potatoes and broccolini
or
Crispy skinned salmon with pea puree, sunblushed tomatoes, bacon dust and harissa oil

Side to share

Green leaf salad with shaved parmesan and pine nuts

Set Dessert

Vanilla crème brulee with shortbread and salted caramel ice-cream





Set Menu Two

\$85pp

Canapes to start

Chef's choice of two canapes

Shared entrée

Chargrilled Turkish bread with evoo and dukkah
Smoked eggplant hummus with fried capers and sumac
Chorizo with marinated olives
Sizzling garlic prawns

Choice main

Dry aged 250g Kilcoy scotch fillet with Riverside lager braised chat potatoes and broccolini
or
Crispy skinned salmon with pea puree, sunblushed tomatoes, bacon dust and harissa oil
or
12 hr cooked Linley Valley pork belly with seeded mashed potato, braised red cabbage, apple cider jus

Side to share

Green leaf salad with shaved parmesan and pine nuts

Choice dessert

Vanilla crème brulee with shortbread and salted caramel ice-cream
or
Chocolate tart with vanilla bean ice-cream and hazelnut praline

Set Menu Three

\$110pp (max 40 pax)

Canapes to start

Chef's choice of three canapes

Shared entrée

Chargrilled Turkish bread with evoo and dukkah
Smoked eggplant hummus with fried capers and sumac
Chorizo with marinated olives
Sizzling garlic prawns
Freshly shucked oysters with finger lime dressing
BWG charcuterie

Choice mains

Dry aged 250g Kilcoy scotch fillet with Riverside lager braised chat potatoes and broccolini
or
Crispy skinned salmon with pea puree, sunblushed tomatoes, bacon dust and harissa oil
or
12 hr cooked Linley Valley pork belly with seeded mashed potato, braised red cabbage, apple cider jus
or
180g Kilcoy diamond eye fillet with half slipper lobster, pommes puree, asparagus and soft herb butter

Side to share

Green leaf salad with shaved parmesan and pine nuts
and
Hand cut chips with aioli

Choice dessert

Vanilla crème brulee with shortbread and salted caramel ice-cream
or
Chocolate tart with vanilla bean ice-cream and hazelnut praline



Festive menu

\$115pp (max 40 pax)

Canapes to start

Chef's choice of three canapes

Shared entrée

Chargrilled Turkish bread with evoo and dukkah
Smoked eggplant hummus with fried capers and sumac
Chorizo with marinated olives
Sizzling garlic prawns
Freshly shucked oysters with finger lime dressing
BWG charcuterie

Choice mains

Rolled turkey breast with sage stuffing, green beans, roast pumpkin and cranberry jus
or
Crispy skinned salmon with pea puree, sunblushed tomatoes, bacon dust and harissa oil
or
12 hr cooked Linley Valley pork belly with seeded mashed potato, braised red cabbage, apple cider jus
or
180g Kilcoy diamond eye fillet with half slipper lobster, pommes puree, asparagus and soft herb butter

Side to share

Green leaf salad with shaved parmesan and pine nuts
and
Sage stuffing balls

Choice dessert

Chocolate tart with vanilla bean ice-cream and hazelnut praline
or
Christmas pudding, crème anglaise and vanilla bean ice-cream



GROUP RESERVATION BOOKING CONFIRMATION FORM

Please complete and return to ensure confirmation of your booking.

Fax to **(08) 9315 7700** Email: **reservations@bwgsteakhouse.com.au**

Please note no bookings are held until form is processed

Guest Details

Contact name: _____

Company: _____

Telephone number: _____ E-mail: _____

Booking Details

Day of booking: _____ Date of booking: _____

No of guests: _____ Requested commencement time: _____

Seating preference: _____

Menu selection: _____

Dietary requirements: _____

Contact on the day: _____ Mobile no: _____

Deposit Details

Card name: _____

Card number: _____ Expiry date: _____

Amount: \$_____ (**\$20pp**) Authorisation signature: _____

Payment of the deposit is acceptance of the terms and conditions – please read these below

Signed: _____ Print name: _____ Date: _____

Group Reservations Terms & Conditions

Deposits of \$20 per person are required at time of booking for group reservations of 10 people and above.

Menu selections must be confirmed 7 days prior to booking date.

When guests are paying individually for beverages, all beverages must be ordered and paid for at the front desk.

Booking numbers must be confirmed 48 hrs prior to booking date to avoid being charged for the number you have booked for.

Final account will be charged at confirmed numbers or actual attendance, whichever is greater

48 hours cancellation policy applies to deposits. Deposits are non-refundable in the instance of cancellation with less than 48 hrs notice.