



**BURNSIDE BEEFSTEAK AND BURGUNDY CLUB NO. 3**

**MEMBERS PARTNERS AND GUESTS YOUR INVITATION TO THE SEPTEMBER DINNER**

**DATE: 11<sup>TH</sup> SEPTEMBER 2024**

**HOSTED BY DIANE BETTERMAN AND ALAN FIELDER**

**DUST OFF YOUR CROWN AND FIND YOUR SCEPTRE WE ARE GOING TO THE:**

**CROWN AND SCEPTRE HOTEL 308 KING WILLIAM STREET ADELAIDE**



**Proceedings will commence at 7.00 pm with Dinner at 7.30 pm**

**Members - \$100.00 per person**

**Guests - \$105.00 per person**

**Payment is to be made prior to the day BSB 085-375 Account 238503062**

**Dress: Crown or Sceptre**

**Please notify your attendance or apologies, guest names and any dietary requirements to Di Betterman [better@senet.com.au](mailto:better@senet.com.au) by the 6<sup>th</sup> September 2024**

**I am assured that there is ample parking in the street at that time of night.**

## **MENU**

**ENTRÉE:** S.A. Squid dusted in sea salt, mixed pepper and Chinese five spice seasoning, served with an Asian herb and bean sprout salad with nuoc cham dipping sauce

**OR**

Grilled sourdough bread with Tasmanian Smoked Salmon, smashed avocado, cream cheese and a balsamic glaze

**MAIN:** Slow roasted OBE Organic MSA sirloin served medium with duck fat roasted rosemary and sea salt baby potatoes, sautéed broccolini and red wine jus

**OR**

Adelaide Hills Lamb Rump with seasonal vegetable ratatouille, blistered vine ripened cherry tomatoes and red wine jus

**DESSERT:** Dark chocolate pudding drizzled with rich chocolate sauce served with vanilla bean icecream

**OR**

Sticky date pudding drizzled with caramel sauce served with vanilla bean icecream