

bundeenacsc

FEB | MAR | 2022

*experience
the romance*



YOUR VALENTINE

Sun 13 & Mon 14 February

The **RESERVE ROOM**
CELEBRATIONS | WEDDINGS | EVENTS

FOR THE
LOVE OF CURRY

www.bundeenacsc.com.au

CELEBRATIONS | WEDDINGS | EVENTS



Located on the lower ground level of Bundeena CSC, The Reserve Room is a modern function space offering a full bar, professional catering, a large projector screen, outdoor area and ample parking. The Reserve Room can comfortably cater for up to 100 guests. Flexible packages can be designed to suit any occasion. Why not plan your next special celebration at The Reserve Room?

MEMBERS ONLY OFFER SAVE \$500

(scan QR code for more information)



ENQUIRE TODAY!

P 9523 2115 | E info@bundeenacsc.com.au

The **RESERVE
ROOM**

WHY EATING OUT IS GREAT

BY JADE WAITE,
HEAD CHEF AT BUNDEENA CSC



This is my theory of why you should eat out, or why you can't get the same in-depth flavour at home that you do in restaurants.

There are a few reasons. First, we always ensure our ingredients are of the highest quality. Particularly, when it comes to fruit and vegetables, these come fresh and straight from the markets via our suppliers.

After previously working on a farm in Mildura, I found myself in many roles, from picking to packing to supervising. During this time, I learnt about where all these fruit and vegetables end up. Mainstream supermarkets desire those that are not quite ripe yet for storage. Here, even the ones with slight defects are rejected by the supermarkets.

On the other hand, the best fruit and vegetables that have been on the trees the longest, and therefore the most ripe and sweetest, go straight to the markets to be sold to people like us, restaurants, providores, or your local fruit and vegetable store.

Secondly, restaurants use powerful and expensive equipment when cooking. Getting a sear on your food is very important. Most households won't have the extra hot gas burners and quality cast iron pans that we use in a commercial kitchen. This browning method creates the desirable flavours through the Maillard reaction.

The appearance, texture and taste of well-seared food makes it not only more appealing to the eye but for a more interesting palate.

Thirdly, creating the same restaurant flavour would cost you much more at home. Particularly since we make our specialty sauces from scratch here at Bundeena CSC. For example, to make our classic and simple chilli tomato mussel hot pot it takes approximately over 27 different ingredients from start to finish!

And the final reason why eating out is great? Why of course, it's the best part of all - there's absolutely no washing up!

DINE & DISCOVER VOUCHERS EXTENDED TILL 30 JUNE 2022





YOUR VALENTINE

Sun 13 & Mon 14 February

3 COURSE SET MENU FOR 2

\$120 members | \$130 non-members

Includes a bottle of sparkling wine

plus

Sun 13 | FREE live entertainment from 3pm

Mon 14 | \$12 cosmopolitan cocktails all day

ENTRÉE | TO SHARE

Roe-mantic seafood cocktail

MAIN | CHOICE OF 2

Clam linguine, creamy white wine sauce, shaved parmesan

-OR-

Chestnut and porcini crusted veal cutlet, chargrilled asparagus,
creamy truffle and parmesan mash, rich wine jus

DESSERT | TO SHARE

Persian love cake, with rose petal, locally sourced pistachio gelato,
meringue kisses, persian fairy floss

BOOK NOW | email info@bundeenacsc.com.au

ST PAT'S DAY



DINING SPECIALS

THURS 17 MAR

MAIN | \$38

Lamb Rump with colcannon, creamy wilted spinach, oven roasted truss tomato, parmesan tuile, rich Jameson glaze

DESSERT | \$12

Baileys Irish Creme and cookie parfait

Available all day until sold out.



SUNDAY SESSIONS

LIVE FROM 3PM IN OUR MAIN LOUNGE

BACK BY
POPULAR DEMAND!

Playlist Live Duo

13 Feb

fine Lookin' fellas

13 Mar



North of South

27 Mar



FOR THE LOVE OF CURRY

BY JADE WAITE,
HEAD CHEF AT BUNDEENA CSC

Being English and having curry voted as our number one dish, I've picked up a few tips and tricks on how to make the most delicious and flavoursome curries that we have here at Bundeena CSC.

Each and every curry of the week is carefully thought out with you, the guest, in mind! Our aim is to use new and fresh ingredients to create a variety of flavours that appeal to different palettes each week. In fact, all our curries are made from scratch every time!

To start, I gently toast my own blend of traditional whole spices until a fragrant aroma is produced.

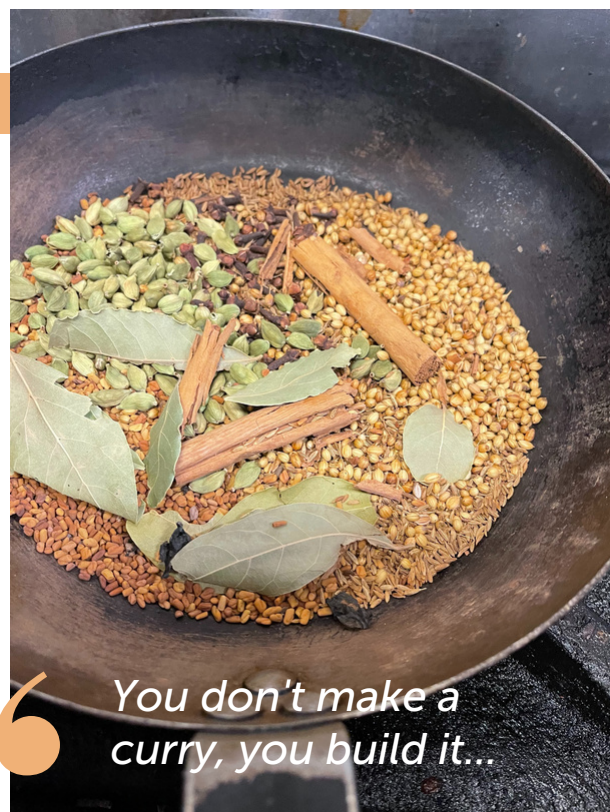
Then I build a base. There are a variety of styles, but I can let you in on one of my secrets, the popular vegan curry base is similar to a saag, created using only fresh vegetables.

Following that, I peel, chop and sauté in light oil lots of onions, before adding my toasted spices.

Next, I add a mountain of fresh baby spinach. Not only do I have whole spices, but I also cook through a selection of ground spices - this creates a thicker sauce and a more in-depth flavour. Once all of this has been thoroughly sautéed, I level it off with a vegan/gluten free stock which cooks everything through and lets the flavours combine.

After about an hour on a light boil, I proceed to blend all these ingredients together creating a thick flavoursome green spinach curry base (similar to saag).

Then I add my sweet potato, chickpeas and few more onions for crunch and texture.



“You don't make a
curry, you build it...”

Once all these ingredients have simmered until soft, I add a vegan friendly coconut cream. Made from the flesh of ripe coconuts, its natural sweetness and aroma enhances the flavour of the curry and gives a rich creamy texture without having to use any dairy products.

We then serve this hearty bowl of goodness with freshly toasted coconuts, coriander and an extra dollop of coconut cream.

This curry is an excellent source of vitamins and minerals including vitamin E and magnesium, a product of being full of spinach. It is sure to put a spring in your step and leave you bright-eyed and bushy-tailed.

Why not try one when you visit us next? Even if you love your meat, you will love this curry!



DINE & DISCOVER VOUCHERS EXTENDED TILL 30 JUNE 2022



PINOT
&picasso

\$69
pp

**BOOK
NOW**

FRIDAY 11 FEB

From 7pm - 10pm

**LIMITED
SPOTS**

Tickets include 3-hour paint & sip class
PLUS a glass of bubbles and cheese board
on arrival!

No BYO food or drinks for this event.

Limited tickets available | **BOOK NOW**
Scan the QR code to reserve your spot!



EASTER
long weekend

\$1000

CHOCOLATE
& SEAFOOD
RAFFLE

FRI 15 - SUN 17 APR

...more in the next edition



ANZAC DAY

MON 25 APRIL

6am Dawn Service
Breakfast in The Reserve Room
2up from 12pm



...more in the next edition

MEMBERSHIP

from only \$5



JOIN NOW!

dining specials
members discounts
loyalty & rewards program
courtesy bus

A Cabra Bowls Group membership offers you access to three great venues - Cabra Bowls, Bundeena CSC & Club Malua.

Plus you'll be a part of our club loyalty program Lotus Rewards where you'll receive -

- \$10 birthday bonus points
- Special member pricing including pay by points discounts
- 10% discount on food
- Promotions and entertainment
- Plus so much more!

Simply fill out the form on the next page, tear it off and hand it in to a staff member!

explore & indulge

membership application

MEMBERSHIP TYPE ☐ 5 Years \$15 ☐ 3 Years \$10 ☐ 1 Year \$5

Date of Birth _____ / _____ / _____

Title _____ First Name _____ Surname _____

Home Address _____

Suburb _____ Postcode _____

Mailing Address *(if different from above)* _____

Suburb _____ Postcode _____

Mobile Phone _____ Home Phone _____

Email Address _____

Occupation _____

Do you wish to be notified of upcoming promotions? ☐ Yes ☐ No

Do you wish to receive gaming related material from the Club? ☐ Yes ☐ No

Please indicate how you would like to receive notices that the Club is required to send. ☐ Email ☐ Post

NOTE: Your membership will be auto-renewed using valid points through the Clubs membership system. If you wish to opt out, please advise the Club via written consent.

DECLARATION: I the undersigned, am over the age of 18 and I agree if accepted as a Member to abide by the Rules, Regulations and By-Laws of the Club.

(Applicants under 18 must have an authorised parent or guardian sign on their behalf)

Signature of Applicant _____ Date _____ / _____ / _____

OFFICE USE ONLY		New Member #	
1. Application Receipt Date	Date _____ / _____ / _____	<input type="checkbox"/> Drivers License <input type="checkbox"/> Passport	
2. Application Notice Board Post Date	Date _____ / _____ / _____	<input type="checkbox"/> NSW Photo ID <input type="checkbox"/> Other _____	
3. Date Elected by Board	Date _____ / _____ / _____	ID# _____	
Processed by:		EXP: / /	

privacy policy

Cabra Bowls Group is subject to the provisions of the Privacy Act 1988. See below for full details.

From the 12th March 2014, the Australian Privacy Principles (APPs) replaced the then existing Privacy and Information Principles. Cabramatta Bowling and Recreation Club Limited (Cabra Bowls Group) is committed to protecting the privacy and personal information of all members, guests, visitors and employees within the Group.

Use of Information

The club only uses information for the purpose for which it was collected for example entry into the club. The club does not usually disclose your personal information to any other organisation or person unless there is a legal requirement to do so or unless the club reasonably believes the information is required due to threat to life, health and safety or unlawful activity and is requested by relevant persons or authorities as part of an investigation. The club may disclose your information to third parties that provide services under contract to the club. These contracts require the third party to keep your personal information confidential and secure. Your personal information may be used by the club for marketing purposes such as providing you with the latest information on club activities, promotions and products and services. Upon request to the club your name will be removed from the mailing list if you do not wish to receive such information.

Keeping Information Secure

All personal information gathered is protected. Electronic records are kept on club premises or off site using trusted third parties. Security safeguards include computer firewalls, viruses scanning intrusion detection systems and limited password access. Staff are trained and reminded of their obligations and club buildings have alarms, cameras and guard surveillance as required. Data is destroyed as soon as possible with a balance being internal needs and the legal requirements in terms of the third parties who operate or hold data outside of Australia.

Access of Information & Correction of Information

Change of names must be supported by legal documentation for example marriage certificate, change of name certificate. Change of addresses can be made in person, by letter or by email. You have the right to access any personal information that the club holds about you and a right of correction to your information. Requests can be addressed to info@cabrabowls.com.au, by telephone 02 9728 4344, or write to Cabramatta Bowling Club 82 Longfield Street Cabramatta NSW 2166. Responses to queries or requests will be made within 14 working days. The club will generally not charge a fee for you to access your personal information.

Complaints

If you have a concern about your privacy you have a right to make a complaint and every effort possible will be made by the club to address those concerns. To lodge a complaint, please contact any of the venues within the Group and your complaint will be logged and full complaint resolution procedures sent to you. A club representative will contact you within seven days and then keep you informed of the progress of the complaint resolution. If the complaint is unresolved within 30 days, you will be contacted, and agreement reached on an extended period.

If you are not satisfied with the handling of the matter, we suggest after following the complaints procedure, complaints about handling personal information can also be directed to the Office of the Australian Information Commissioner by phone 1300 363 992 or www.oaic.gov.au or GPO Box 5218 SYDNEY NSW 2001.



HAPPY HOUR

MON-THURS | 4PM TO 6PM
\$4.50 SCHOONERS

House schooners only.
 Not available Public Holidays.
 Bundeena CSC practices the
 Responsible Service of Alcohol.



FREE TRIVIA

Every Thursday
 from 7pm

Great Prizes! Bring your mates!



MEAT
raffles

EVERY FRIDAY NIGHT

Tickets on sale 4pm
 Drawn 8pm

\$300
 IN PRIZES



CHOOSE DAY TUESDAYS

Every Tuesday evening,
 two main meals will be hand
 selected by our chefs.

Keep an eye on our Facebook
 page for the chosen specials
 each week!

Available from 5.30pm to 8pm.

\$18



starting
JACKPOT
AMOUNT
\$4,000

group membership
BADGE draw

DRAWN EVERY TUE & THU
AT 7PM & 8PM

Must be
 present
 to win!

Jackpot will increase by \$250 each
 draw day up to \$10,000 if unclaimed!

See reception for a copy of full Terms and Conditions.

NEW

YARRABURN *spritzers*



\$10
each

\$35
for a bucket of 4