

# FUNCTION MENU

## Entree

### Soups...

**Roast pumpkin & sweet potato**

**Mushroom & spinach**

**Seafood chowder**

**Minestrone**

**Celery & stilton**

(Request may be catered for)

**Prawn, Avocado & papaya salad**

Mesclun leaves & coriander dressing

**Smoked chicken risotto**

Rocket, mushroom, truffle oil & shaved parmesan

**Thai beef salad**

Slithers of marinated beef fillet with bok choy & sesame dressing

**Grilled Prawns**

On a warm leek & feta tartlet & salsa verde

**Ginger duck breast**

Spiced Asian marinated duck breast with crisp wontons

## Vegetarian

**Vegetable anti-pasto plate**

Marinated Mediterranean vegetables served with breads

**Pumpkin & goat cheese tart**

With mizuna leaf, sun dried tomato & aged balsamic

**Steamed asparagus spears**

Fried alumni, basil, poached egg & hollandaise sauce

## Main

### **Grain fed sirloin steak**

Leek & potato gratin & red wine jus

### **Supreme of chicken**

Filled with mushroom, goat cheese farce, sliced chat potato & madeira wine jus

### **Fillet of barramundi**

Saffron cherry tomato risotto & salsa verde

### **Herb crusted rack of lamb**

On roast garlic spun potato mash, rosemary port wine sauce

### **Medallion of veal**

Roast sweet potato, spinach & marsala mushroom sauce

### **Pan fried atlantic salmon fillet**

On a prawn rosti with a dry vermouth cream sauce

**ALL MEALS ARE SERVED WITH SEASONAL VEGETABLES**

## Vegetarian

### **Hand made spinach ricotta gnocchi**

With mushroom, leek & gorgonzola cream

### **Chick pea & egg plant filo parcel**

Vegetables & tomato cardamom sauce

### **Polenta, Brie & mushroom terrine**

Vegetables & olive capsicum dressing

If vegetarian option is not provided our chef will select  
a  
dish for vegetarians.

## Dessert

### **Hazel nut Marquise**

Light chocolate mousse cake with fresh cream

### **Tiramisu Gateaux**

With tia maria angalise and fruit coulis

### **Chocolate torte**

Rich dark chocolate with berry compote & Chantilly cream

### **Warm apple tart**

With butter scotch sauce & ice cream

### **Coconut & Malibu panacotta**

With mango syrup

### **Passionfruit cheese cake**

With toasted almonds

### **Tulip wafer basket**

With fresh fruit salad and berry coulis

### **Cheese plate (1 per table)**

Selection of cheeses with dried fruit, nuts and crackers

**Tea, Coffee & after dinner mints.**

## Please Note

If vegetarian option is not provided our chef will select  
a  
dish for vegetarians.

**Request considered for suggestions to menu**

**(Cake cutting at an extra charge of  
\$2.00pp)**

Please note menu subject to change with out notice.