

## FUNCTION MENU

A fully inclusive price incorporating the following beverage package

### Guest Arrival

Selection of hot and cold savouries

Killawarra Brut Sparkling  
Lindemans Premier Selection Red and White Wine  
Light and Heavy Beer  
Soft Drink

### Throughout the Evening

Killawarra Brut Sparkling  
Lindemans Premium Selection Red and White Wine  
Light and Heavy Beer  
Soft Drink

### Menu Selection

Create your own Menu from the Following:

### ENTREES (CHOOSE ONE)

#### SOUPS

Rich Saffron and Spring Vegetable Mussel Chowder with Fresh Herbs

Chicken Consomme with Egg Noodles and Asian Greens

Potato and Leek Soup with Creme Fraiche and Chives

Cream of Sweet Potato Soup with a Sate Infusion Laced with Coriander Pesto

Roasted Tomato with Basil, Sour Cream and Croutons

Minestrone - Thick Vegetable Broth with Grissini Sticks

#### COLD ENTRÉE

Blue Swimmer Crab Tian with Avocado, Tomato and Lime Salsa

Antipasto – Individual Selection of Seafood and Vegetable Preserves

Finely Sliced Prosciutto in a Salad of Rocket and Candied Pear with Gorgonzola Dressing

Half Dozen Oysters Natural with Spicy Cocktail Sauce

Caesar Salad – Cos Lettuce, Anchovy Fillets, Crisp Bacon, Garlic Croutons and Freshly Shaved Parmesan

Avocado “En Bruschetta” – Slivers of Avocado served “en Bruschetta” with Tomato, Onion and Chilli Salsa

Smoked Atlantic Salmon Served “Waldorf” Style with Apple and Walnuts

### HOT ENTRÉE

Fried Tiger Prawns Crusted in Japanese Breadcrumbs with a Soba Noodle Salad and Teriyaki Glaze

Seafood Vol-au-Vent - Selection of Fresh Seafood Bound in a Rich Cheese Sauce with a Fresh Tomato and Shallot Coulis

Twice Cooked Roasted Duck Leg on a Granny Smith Risotto Cake with Plum Glaze

Gnocchi - Potato Dumplings Tossed in a Gorgonzola Cream Sauce with Baby Spinach Leaves OR Tomato, Bacon and Chilli sauce

Scallops Thermidor - Plump Scallops in a Creamy Dijon Mustard Sauce Between Layers of Filo Pastry

Half Dozen Oysters served Kilpatrick, Mornay or Florentine

Country Fresh Quiche with your choice of filling, either Lorraine, Forestiere or Florentine - all Garnished with a Petit Salad

Tandoori Chicken with Crisp Pappadams and Basmati Rice and Yoghurt Dressing

Mediterranean Tartlet with Goats Cheese, Roasted Red Peppers, Sautéed Aubergine and Zucchini with a Baby Spinach Salad

### MAIN COURSES (CHOOSE TWO)

Eye Fillet Wellington – Traditional Beef Fillet with a Mushroom Duxelle and Liver Pate with a Port Wine Glaze

Roasted Fillet of Turkey with a Mushroom and Sage Farci Glazed with a Rich Chasseur Sauce

Grilled Atlantic Salmon Teriyaki with a Soba Noodle and Ginger Salad

Roasted Chicken Fillet Florentine - filled with Spinach and Cream Cheese and Served with a Pink Peppercorn Sauce

Baked Rack of Lamb with a Seeded Mustard and Macadamia Crust

Sesame Coated Breast of Chicken filled with Garlic Lobster Butter Masked with Lemon Butter Sauce *(additional \$2.50 per person)*

Peking Style Breast of Duckling Glazed with Sweet Plum Sauce

Roast Loin of Pork, with Crackle, Apple Sauce and Seasonal Roast Vegetables

Baked Fillet of Blue Eye (or Fresh Fish of the Day) with a Roasted Red Pepper and Sweet Basil Butter Sauce

Oven Baked Beef Seasoned with Spinach, Parmesan and Pancetta Topped with a Red Wine Jus

Atlantic Salmon ‘en croute’ - Fillet of Atlantic Salmon Topped with Mushrooms and Leeks and Wrapped in Filo Pastry

### DESSERTS (CHOOSE TWO)

Brandy Snap Mille Feuille with a Rich Chocolate Brandy Cream and Fresh Strawberries

Orange Crème Brulee with Almond Shortbread Biscuit

Sticky Date Pudding with Butterscotch Sauce

Vanilla Panna Cotta with Chilled Roasted Spiced Pear

Steamed Rich Chocolate Pudding with Cointreau Cream Sauce

Profiteroles filled with Grand Marnier Pastry Cream and Smothered with Chocolate Sauce

Tangy Baked Citrus Tart served with Pure Cream

A Trio of Chocolate Mousse Gateaux with Raspberry Coulis

Apple Tart - Short Pastry Case filled with French Pastry Cream and Apricot Glazed Apples

Individual Pavlova with Rosehip Infused Syrup and Seasonal Fruit

Kahlua Bavaois - Light Creamy Bavaois Served on a Berry Coulis

### ADDITIONAL ITEMS

**Cheese and Fruit Platters** - A selection of Victorian cheeses served with an array of fresh fruit.  
\$5.50 per person.

**Two Entrees** - served 50/50  
\$4.00 per person

**Choice of Main Course** - A full choice of two main course items (not a 50/50 selection) \$8.00 per person

**Full Bar** - Guests are offered a selection of spirits throughout the evening.  
On Consumption

**Port** - Quality Australian port offered with coffee.  
\$5.50 per person

Tea and Coffee \$2.50 per person

With the exception of Cocktail Parties, beverage service for all functions will cease 30 minutes prior to the conclusion of the function.

Should you wish to select your own wines, our function co-ordinator will be happy to provide you with a copy of our wine list.