

# 3 COURSE FORMAL FUNCTION MENU

\$45 PER PERSON. MINIMUM 20 GUESTS

WITH COMPLIMENTARY BREAD ROLL

CHOICE OF TWO ENTRÉES, TWO MAIN AND TWO DESSERT SERVED AS AN ALTERNATE DROP.

## ENTRÉE

- OYSTERS SAMBUCCA
- DUCK AND MUSHROOM SPRING ROLLS WITH MISO BROTH
- ANTIPASTO PLATE
- MEDITERRANEAN COUS COUS TIMBAL
- SMOKED SALMON TERRINE

## MAINS

- PISTACHIO AND PARMESAN CRUSTED LAMB RACK W/ ROASTED BABY BEETS, HONEY CARROTS JULIENNE & BAKED KIPFLER POTATO
- FILLET MIGNON W/ CREAMY GARLIC & CHIVE POTATO MASH, BROCCOLINI AND ROASTED PUMPKIN
- CONFIT DUCK WITH LEMON RISOTTO
- ROASTED CHICKEN BREAST STUFFED WITH PARMA HAM & BRIE W/ SEARED ASPARAGUS & CRACKENBACK POTATO
- CHERMOULA FISH FILLET W/ WITLOF, ORANGE & FENNEL SALAD AND FONDANT POTATOES

## DESSERT

- HONEY AND LAVENDER CRÈME BRULEE
- TRIPLE LAYERED MOUSSE
- WILD BERRY AND FRANGELICO PARFAIT
- CHERRY RIPE CHEESECAKE
- CHEESE PLATTER

- Cakeage charge: \$1 per person or \$2.50 per person cut and served.
- Dietary, vegetarian and children's meals are available on request and must be ordered and confirmed when finalising details of function.
- Menu details to be confirmed 5 working days prior to function to ensure availability.
- Functions held on public holidays will attract a surcharge on the total food package cost of 15%