

FUNCTION MENU THREE

Minimum of 30 people

1 COURSE \$40.00 | 2 COURSE \$48.00 | 3 COURSE \$55.00

ENTREE

Choice of 2, to be served alternately

Creamy Duck Breast Risotto

with leeks, baby spinach leaves, toasted almonds & fresh sage, finished with freshly shaved parmesan cheese

Spiced Lamb Cutlet

served with a cucumber and mint salad and garlic yoghurt

Braised Pork Belly

served on a spiced apple puree with a pear cider glaze

MAIN COURSE

Choice of 2, to be served alternately

Aged Eye Fillet Tenderloins

char-grilled & served on a buttery sweet potato mash with a reduced port wine demi glaze

Traditional Veal Scallopine

with sauteed leeks & swiss mushrooms in a reduced cream sherry & sage sauce served on a creamy garlic potato mash

Char-Grilled Lamb Rump

in rosemary, garlic & citrus infused olive oil, served on potato mash with a braised beetroot and red wine demi glaze

Crispy Skin Duck Breast Cooked to Medium

and served on a creamy garlic mash with softened asian greens and an orange, lemon grass & ginger glaze

Plump Chicken Breast

stuffed with triple brie cheese and steamed leeks, then rubbed with a fresh basil pesto and served in filo pastry with hollandaise sauce

Atlantic Salmon

pan fried with fresh herb crumbs, served on potato mash and wilted baby bok choy with a creamy reduced fish veloute

Spice Rubbed Grilled Lamb Back Strap

served on a buttery sweet potato mash and finished with a cream marsala sauce

Char-Grilled Vegetable Stack

with melted tasty cheese wilted baby spinach and tomato napoli sauce

Smoked Salmon and Avocado Salad

with baby caper and lime vinaigrette

Potato Gnocchi

tossed with roasted pumpkin, prosciutto and baby spinach finished with a creamy white wine sauce and shaved parmesan cheese

DESSERT

Choice of 2, to be served alternately

Baby Josephine Pears

poached in a port sugar syrup & served in the pears own reduced glaze with praline ice cream

Peanut Butter Cheesecake

set upon a chocolate biscuit crumb served with a dark chocolate sauce and double cream

Raspberry and Chocolate Cheesecake

filled with marshmallow, cherries and peanuts, served with a raspberry coulis and double cream

Coffee Custard

encased in a chocolate biscuit crumb, topped with a chocolate ganache and served with a mascapone cream

A Pressed Chocolate Hedgehog Shell

filled with a peppermint white chocolate cream, topped with a dark chocolate ganache and served with mascapone cream

- A tea & coffee station will be available for your guests to utilise throughout the night

- All main course meals are served with a selection of fresh, seasonal vegetables