

# Plated Function Menu

## **Minimum 30 people**

2-course menu alternate serve \$50.00 per person

3-course menu alternate serve \$60.00 per person

## **ENTRÉE**

### **Peking Duck Spring Roll**

with Asian slaw & sweet chilli & coriander sauce

### **King Prawn & Avocado Salad**

with green salad & balsamic dressing

### **Roast Pumpkin, Ricotta & Spinach Tart**

with rocket salad

### **Slow Cooked Pork Belly**

Asian greens & honey, sesame & soy dressing

### **Thai Style Fish Cakes**

with cucumber salsa & Asian noodle salad

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## MAIN

**Grilled 200g Angus Rump Steak**  
with potato boulangere & seasonal vegetables

**Grilled Salmon Fillet**  
with roast garlic and herb mash, seasonal vegetables & creamy dill  
sauce

**Sweet Potato & Ricotta Gratin**  
with cauliflower puree & pea sauce

**Crispy Skin 220g Chicken Supreme**  
with mushroom torte & seasonal vegetables

**Oven Roasted Barramundi**  
with braised leek & dill colcannon, fennel cream sauce & seasonal  
vegetables



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## DESSERT

### **Sticky Date Pudding**

with butterscotch sauce & vanilla bean ice-cream

### **Mixed Gourmet Profiteroles**

with raspberry coulis

### **Warm Chocolate Brownie**

with vanilla bean anglaise & strawberry salad

### **Lemon Meringue Tart**

with fresh berries & chocolate sauce

### **Cheats Tiramisu**

with whipped mascarpone, coffee syrup & savoiardi