



## Function Menu

### Soup

All soup selections are prepared onsite with fresh natural ingredients and served in ceramic terrines per table allowing guests the freedom to self serve. Flavors include:

- Creamy pumpkin & sweet potato
- Traditional minestrone with simmered polpetti & baby beef ravioli
- Potato & leek
- Spicy crushed tomato & basil puree

### Appetiser/Entree

- Continental antipasto consisting of assorted cured cold cuts, pickled & charred vegetables, bocconcini cheese, vegetable frittata & rice croquettes served on a bed of mesculin leaf
- Warm chicken salad served with char grilled capsicum, bocconcini cheese & cherry tomatoes topped with sweet balsamic aioli & fresh parmesan shavings
- Caesar salad tossed with fresh cos lettuce, anchovies, garlic croutons, boiled egg & bacon crisps, topped with house dressing & fresh parmesan shavings
- Seafood stack of marinated & pickled calamari & octopus, lemon zest prawn skewer & fresh oysters, served with fanned avocado, cherry tomatoes & kalamata olives on mesculin leaf
- Chicken & veal mince and spinach & ricotta filled cannelloni served on a Napolitana ragu'
- Authentic house made lasagne layered with high grade beef mince, boiled egg slices, mushrooms, ham & mozzarella cheese, topped with a Napolitana ragu'
- House made Rondini pasta scrolls layered with ham, cheese & béchamel, baked in authentic Napolitana sauce
- Pumpkin & goats cheese ravioli
- House made seafood ravioli with crab, prawn & lobster fillings topped with a rose ragu'
- Simmered chicken, mushroom & asparagus risotto, topped with fresh parmesan shavings
- Oven baked dory fillet, served on a vegetable risotto & fresh baby spinach leaves topped with a lemon butter dressing



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### Appertiser/Entrée Platters

- Continental antipasto consisting of assorted cured cold cuts, pickled & charred vegetables, bocconcini cheese, vegetable frittata & rice croquettes served on a bed of mesclun leaf
- Seafood platter consisting of pickled and marinated calamari & octopus, lemon zest prawn skewers, citrus scallops, garlic mussels & fresh oysters
- Kiwi marinated salt & pepper calamari
- Fresh whole shelled prawns served with fresh lemon 3pp
- Fresh oysters served with lemon 2pp
- Oyster Kilpatrick grilled with fresh bacon & Wister shire 2pp
- Assorted local cheeses served with quince paste, assorted dried fruits, nuts & water crackers
- Grilled pita served with trilogy of Greek dips and chilli basil kalamatas
- Mezze platter of loukaniko, krokettes, maritha tiganito, dolmades, spanakopita, keftedes & feta cheese balls
- Greens platters consisting of julienne of carrots, cucumber, capsicum, snow peas, cherry tomatoes, kalamata olives, cubed cheddar & water crackers
- Schiacciata pizza base with olive tapenade spread, topped with ripened tomato, shredded bocconcini & basil, drizzled with 100% virgin olive oil
- Asian mix of assorted Japanese sushi with soy & wasabi, cold rolls with peanut dressing
- Toasted baguette rounds with olive tapenade spread, tomatoes & Spanish onions, topped with crushed basil & 100% virgin olive oil
- House made jumbo chicken & veal mince polpetti topped with authentic Napolitana ragu'
- Sliced fior di latte layered with vine ripe tomatoes, topped with 100% virgin olive oil, cracked pepper & fresh basil leaves
- Basket of assorted bread bakes, including, ciabatta, herb foccacia, Turkish, baguette & sour dough, served with extra virgin olive oil & sweet balsamic



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### Main Course

- Bacon wrapped chicken roll filled with sautéed spinach & mushrooms, served on a potato mash & fresh broccolini, topped with a red wine jus & fresh snow pea sprouts
- Seasoned breast fillet, filled with ham & Swiss cheese, served on a bed of roast potatoes, wilted spinach, topped with a dried tomato rose'
- Herb crusted chicken fillets served on vegetable stack, topped with a sweet balsamic & citrus dressing
- Char grilled chicken mignon served on sweet potato mash, topped with a garlic cream reduction
- Semi panned veal scallopina, topped with a mushroom cream sauce, served on a vegetable risotto & fresh baby spinach leaves
- Veal saltimbocca served on crispy polenta & wilted spinach topped with a red wine jus
- Char grilled fillet mignon steak served on a garlic mash & fresh broccolini topped with a red wine & port jus
- Char grilled quail on polenta base, topped with a sweet wine jus
- Roast turkey served on a vegetable stack, topped with a cranberry jus
- Trilogy of meats, charred to perfection, consisting of fillet mignon steak, chicken & vegetable shaslik, quail & garlic lamb cutlet, served on a potato mash
- White wine & rosemary rack of lamb, served on a garlic mash & fresh broccolini, topped with a red wine jus
- Char grilled fillet mignon steak, together with a chicken & vegetable shaslik, served on a garlic mash, topped with a port jus
- Atlantic salmon, grilled with garlic, lemon & lime, served on a vegetable risotto & fresh baby spinach leaves.
- Dory fillets served on a vegetable risotto & fresh baby spinach leaves, topped with a butter lemon dressing
- South Australian swordfish roasted with spring onion & garlic aioli, served on a bed of wild rocket & pear



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### Sides

- Mesculin leaf salad tossed with cherry tomatoes, cucumber, capsicum, festa cheese & kalamata olives, dressed in a sweet balsamic aioli
- Caesar salad tossed with fresh cos lettuce, anchovies, garlic croutons, boiled egg & bacon crisps, topped with house dressing & fresh parmesan shavings
- Greek salad tossed with tomatoes, cucumber, Spanish onions, feta & kalamata olives, dressed in a balsamic and oregano aioli
- Vegetable boats consisting of carrots, zucchini, red capsicum & corn dressed in a caramelized onion & pepper sauce
- Asian wok vegetables tossed with hoisin dressing
- Oven roasted cocktail potatoes with a rosemary and garlic butter jus

### Dessert

- Brandy snap basket filled with sautéed kiwi & strawberries topped with mango gelato & passion fruit glaze
- Chocolate cups filled with a lemon and midori sorbet
- Sticky date pudding with hot butterscotch sauce, vanilla bean ice cream & sautéed strawberries
- Baileys & Zabaglione dome mixed with brandy soaked fruit topped with cocoa
- Semi freddo espresso wedge with a coffee liquor sponge & chocolate gelato
- Tiramisu, a layering of sponge finger biscuits soaked in espresso coffee & sweet liquors, mascarpone cream, sprinkled with cocoa & chocolate shavings, served in martini glasses
- Vanilla bean, hazelnut & pistachio affogato topped with an espresso shot & fresh mint
- Lemon & chocolate custard filled profiteroles topped with warm nutella sauce, toffee webs and dusted icing
- Occasion cake with fresh berries & wafer on a chocolate coulis
- Fresh seasonal fruit platters
- Assortment of cheeses with quince paste, dried fruits, nuts and water crackers