



## **SAMPLE FUNCTION MENU**

**\$50 per head**

### **Starter:**

#### **Assorted hot & cold finger food (1hour)**

Tempura prawns with sweet chilli dipping sauce  
Sushi platter with soy sauce  
Homemade vegetarian tarts with tomato chutney  
Tomato & basil bruschetta  
Mushroom, thyme and fetta bruschetta  
Petit gourmet pies: lamb & rosemary  
beef & black pepper  
chicken & leek

### **Main course:**

#### **(choice of two dishes served with potato & seasonal greens)**

Chargrilled chicken breast, tomato confit & olive tapenade  
Grilled Atlantic salmon topped with an avocado salsa  
Rack of lamb served with a red wine & balsamic glaze  
Sirloin steak (medium) with a red wine & pepper jus  
Twice cooked pork belly with an Asian masterstock glaze

#### *Vegetarian options:*

*Wild mushroom, asparagus & mascarpone risotto.*

### **Dessert:**

#### **(served 50/50)**

*Milk chocolate panna cotta served with a mixed berry compote and  
biscotti*  
*Sticky date pudding served with butterscotch sauce and double cream*