

## The Grange Restaurant – Function Menus

CANAPES. \$3.95 per item.

COLD.

Smoked Salmon with cream cheese onion and cucumber on crouton.

Fresh Prawns with Avocado mousse on crouton.

Seared Tuna with sesame and wasabi mayonnaise.

Seared lamb on hummus with mint pesto.

Roast Beef, Tomato, Rocket and Babaganouj.

Kingfish Marinated in Lime and Coconut in Laksa on Spoons.

Eggplant and Red Pepper on Crostini. (v)

Pickled Vegetables in Rice Paper with Dipping sauce. (v)

Chilled Gazpacho in shot Glasses. (v)

Oysters Natural with either Asian dipping sauce or Seafood sauce.

Salmon mayonnaise topped with caviar in pastry case.

Chicken liver pate with caramelized onion in pastry case.

HOT.

Warm Mussels in laksa sauce in spoons.

Duck Spring Rolls with chilli jam.

Prawn Wontons with Sweet Chili Sauce

Vegetable Risotto Balls. (v)

Warm Potato and Leek Soup with Truffle Oil. (v)

Mini Fish Cakes with herb Mayonnaise.

Satay Chicken Skewers with Peanut sauce.

Prawn Toasts with Sesame.

Oysters grilled either Kilpatrick, Mornay or curry Sauce.

Chicken patties with tomato pesto.

Mini goats cheese, basil and olive quiches. (v)

## ENTREES.

Chicken Liver Pate with Onion Jam, Rocket Salad and Toast.

Seafood Ravioli with Sweet and Sour Pine apple Cream.

Shredded Duck with Gherkin Salad, Orange Compote and Cardamom Sauce.

Fresh Prawns on Avocado Mousse with Gazpacho Sauce.

Tomato and Goat Cheese Tarte with Eggplant and Balsamic.

Mini Beef Fillet with mixed Asian Style Leaves and Sweet Soy Dressing.

Smoked Salmon Plate with Avocado, capers, Lemon, and Beetroot.

Seared Scallops on Black Pudding with Red wine Jus.

Fish Cake on Mushy Peas with Chorizo Salad.

## MAINS.

### POULTRY.

Confit of Duck Leg on Seasonal Greens and Braised Cabbage with Orange and Thyme Reduction.

Chicken Breast Supreme topped with Pesto and Sun dried Tomato on Herb Risotto.

### BEEF.

Grain Fed Beef Fillet on Mushroom Polenta ,Tomato Onion Jam and Veal Jus.

Sirloin Steak with Cream Baked Potato Café de Paris Butter and Veal Sauce.

### LAMB.

Lamb Loin on provincial Vegetables , Rosemary Gnocchi and Jus.

## FISH.

Pan Fried Salmon Fillet on Tartare Mash Potato, Spinach and Parsley Aioli sauce.

Barramundi on Hummus, with Red Pepper Relish and Beetroot Chips.

SIDES. Please choose one.

Seasonal Vegetables.

Mixed Leaf salad.

Olive Oil Mashed Potato.

## DESSERTS.

Vanilla Panna Cotta with Balsamic Strawberries and Praline.

Lemon Lime Tart with double cream, blue berry sauce, orange, Mint and Walnut Salad.

Double chocolate mousse cake with olive oil, thyme and vanilla ice cream.

Crème Brulee with Double cream and Seasonal Berries.

Tiramisu with Coffee and Chocolate Sauce.

## PRICES.

2 Courses - \$47.50

3 Courses - \$57.50

These prices include Bread, a Side Order and Tea and Coffee.

Food is based on Alternate drop.

If you would like to substitute entree for canapes please choose 3 cold and 2 hot.

menus and pricing subject to change.

## ROVING DINNER

Substantial finger food to replace the traditional sit down dinner.

Risotto Cups - Chicken and Mushroom or Pumpkin, Spinach and Pine Nuts

Goats Cheese, Tomato and Basil Tarts

Lamb Cutlets with Red and Green Dipping Sauce

Mini Salmon Parcels

Homemade Duck Spring Rolls with Chilli Jam

Prawn Cocktail

Sushi - Vegetarian or Salmon

Vichysoise with Truffle Oil

Herring Rollmops with Beetroot Mayonnaise

Seafood Skewers

Mini Yorkshire Pudding with Beef and Jus

Chicken and Avocado Wraps

Noodle Boxes

Chocolate Truffles

Caramel Fudge Slice

Sorbet

Fruit Tarlets

Mini Chocolate Mousse Cups

#### PRICES

5 ITEMS - \$35

7 ITEMS - \$45

9 ITEMS - \$55

For Children \$8.50

Home made spaghetti and meatballs with salad

Battered fish with chips and mixed garden salad

Grilled sirloin steak on mash with greens and sauce

Vanilla Ice cream with fresh strawberries and topping

**Platter Menu – great for later in the evening ( Each platter caters for 10 people)**

Cheese Plate- English cheddar, French washed rind, Australian blue

With oatcakes, water crackers, wine jelly + fruit - \$120

Oriental Platter - Spring Rolls, Samosas + Wontons, Prawn Crackers + Sweet Chilli Sauce - \$80

Vegetarian Platter - Mini Vegetable Quiches, Crudites + Dips - \$60

Fish Goujons + Tartare sauce - \$60

Antipasto Plate – Cold Meats, Marinated Veg, Feta + Bread - \$75

Natural Oysters + Prawns + Dipping Sauces - \$120

Dessert Tasting Plate – Selection of Sweet Treats - \$75

A complete drinks and food package can be arranged or we are happy to provide alcohol on consumption.

The price of our standard evening drinks package is \$39 per person. This includes unlimited house bubbly, wine, beer and soft drinks and lasts for 5 hours.

## **BUFFET MENU**

Fresh Bread Rolls

HOT MAINS - choose 2

Roast Beef + Vegetables with Jus

Thai Chicken Curry + Rice

Lamb Cutlets on Ratatouille

Chicken Breast + Tarragon Crushed Potatoes

Pistachio Turkey + Cranberry

Baked Salmon Fillet + Warm Garlic Aioli + Tomato

PASTA - choose 1

Spinach + Ricotta Cannelloni - v

Penne + Seasonal Mushrooms + Truffle Oil - v

Fusilli + Chicken, Pine Nuts, Pesto + Cream

Beef Lasagne + Fresh Herbs + Tomato

Tuna Bake + Peas + Dill

SALADS - choose 3

Mixed Leaf + Cucumber, Tomato + Red Onion + Balsamic Dressing

Cos with Bacon, Egg, Anchovies, Croutons + Creamy Dressing

Potato, Mayonnaise, Mustard + Fresh Herbs

Cous Cous + Asian Vegetables

Pasta + Pesto Mayonnaise

Spinach, Rocket, Pear, Asparagus, Olives + Tomato

Coleslaw - Cabbage, Carrot, Red Pepper, Onion + Mayonnaise

DESSERT - Choose 3

Lemon + Lime Tart with Berries

Passionfruit Tarts

Cheesecake + Coulis

Chocolate Cake topped with Ganache + Cream

Fruit Skewers + Chocolate + Yoghurt Dips

Profiteroles with Cream Patisserie + Choc Sauce

Chocolate Cups filled with Mousse + Berries

#### EXTRAS

Cheese + Fruit Platter - extra \$2pp

Antipasto Platter - extra \$2pp

Natural Oysters - extra \$5.50pp

Cooked Prawn Platter - extra \$3.50pp

Mussels - either Thai Curry or Tomato, Chilli + Fresh Herbs - extra \$2.50pp

Coffee + Tea Station - \$2pp

Adults - \$47.50pp

Kids - 5-15 years - \$20 - under 5 - complimentary