

# Formal Lunch & Dinner Function Menu

## ENTRÉE

TANDOORI CHICKEN TENDERLOINS wild Rocket, cucumber dressing, shallots and cucumber

WILD MUSHROOM RISOTTO served with sautéed baby Leek and shaved Grana Parmesan

KING PRAWN SALAD with Rocket, Nashi pear, walnut, Raspberry vinaigrette

GRAVAD LAX, THIN SLICED CURED SALMON, Austrian potato salad, dill & lime dressing with chervil

GRILLED PESTO COATED LAMB FILLET on fried couscous, roasted capsicum, onion confit

HICKORY SMOKED CHICKEN SALAD baby cos lettuce, cherry tomatoes, spanish onions, and smoked Chicken Fillets, honey mustard dressing

## MAIN

GRILLED BARRAMUNDI FILLET creamy potato mash, steamed broccolini, roasted Almond butter

EYE FILLET STEAK (cooked medium), potato gratin, sautéed Mushrooms, Béarnaise sauce

SLOW ROASTED LAMB RACK sweet potato mashed, wilted English Baby Spinach, port wine sauce

CORN FED ROSEMARY CHICKEN BREAST served with Risotto cake, steamed Asparagus and fine tomato basil sauce with a hint of chilli

GRILLED PORK FILLET served on Lyonnaise Potatoes, Baby Bok Choy and fine Mushroom Brandy cream sauce

PAN FRIED DUCK BREAST with potato mash, crisp snow peas, onion jam and red wine reduction

VEGETARIAN MUSHROOM & TOMATO LASAGNE on Napolitana sauce, balsamic dressed wild Rocket

## DESSERT

WARM STICKY DATE PUDDING fine butter scotch sauce, whipped cream & Vanilla ice cream

FRENCH CREPE filled with wild Berries topped with dark chocolate sauce, fresh cream, roasted almonds and Vanilla bean ice cream

CRISP APPLE AND CRANBERRY STRUDEL with smooth brandy custard, Chantilly cream and Vanilla bean ice cream

PASSIONFRUIT MERINGUE TART served on wild raspberry couli, Chantilly cream & Lemon gelato

WHITE CHOCOLATE CHEESE CAKE with chocolate dipped strawberries & fresh cream

BABY BERRY TRIFLE finished with Vanilla bean ice cream and whipped cream

CHEESE PLATE, Tasmanian Double Brie & Cradle Mountain Cheddar, Lovosh crisp bread, dried figs

Vittoria Coffee & Whitard of Chelsea Teas

## MENU PRICING

	Monday - Friday	Saturday	Sunday
Arrival Canapes	\$9	\$10	\$10
Main & Dessert	\$45	\$50	\$55
Entrée & Main	\$50	\$55	\$60
Entrée, Main, Dessert	\$60	\$65	\$70

## Beverages

### BEVERAGES

	3 hour package	4 hour package	5 hour package
Packages	\$24	\$30	\$36

### BEVERAGE PACKAGE INCLUDES

Deakin Estate Brut NV, VIC

Five Friends – Semillon Sauvignon Blanc – Central Ranges NSW

Five Friends – Cabernet Shiraz – Central Ranges NSW

Cascade Light, Victoria Bitter & Softdrinks

\*\*\* Add extra \$3 per guest for Crown Lager

#### Adam Room:

Minimum spend charge is approximately \$1,000 food and beverage.

#### Cello's Restaurant:

Exclusive use – minimum charge 60 guests to be used as a guide.

#### Terms & Conditions:

- You may choose alternate serves from each course with no extra cost - menu selection must be made at least 2 weeks prior to function.
- Canapé selection is required 3 days prior to

function date.

- A deposit is required to secure booking.
- Payment is to be finalised on confirmation of final number of guests 3 working days prior to function date. Final charges will be based on the number of guests attending the function or the confirmed number of guests; whichever is greater.
- Prices current as of 1 February 2010, and are subject to change.
- Payment by AMEX or Diners Club will be subject to a 3% surcharge.

THE *Castlereagh*  
Boutique Hotel ★★★★★

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