

FUNCTIONS @ Carlton



FUNCTION: DINNER

Dinner	Price per Person
2 course set menu	\$55
3 course set menu	\$65

UPGRADES:

Canapés On Arrival

Chef's selection of canapés on arrival
(1/2 hour duration)

\$7 per person

Extras Courses

To have an alternating entree option

\$2 per person

To have an alternating dessert option

\$2 per person

Platters

Antipasto Platters

\$8 per person

served with oysters

\$10 per person

Warm Turkish Bread & homemade dips

\$5 per person

Local cheeses, quince paste, dried muscatel grapes served with assorted crackers.

\$8.5 per person

Freshly sliced seasonal fruit

\$40 per platter or **\$5 per person**

Dietary Requirements

We are happy to cater to dietary requirements. Please ask your Function Coordinator to arrange this for you, prior to your function.

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MENU

ENTRÉE (Choice of one item)

Char grilled corn soup with blue swimmer crab and spiced popcorn

Five spiced roasted duck breast, lentil, bacon & spinach salad with pinot dressing

Szechuan pepper crusted beef steak on bean salad with rice noodles and asian dressing

Beetroot Carpaccio with rocket, toasted pinenuts & Persian fetta

Prawn and fennel risotto with parmesan crisp

Warm tandoori lamb salad with saffron yoghurt and pappadam

MAIN COURSE (Choice of two items)

Slow roasted fillet of beef, potato puree, caramelised baby onions, roasted mushrooms & red wine jus

Oven baked pesto crusted chicken breast on mashed potato with ratatouille

Pan fried local Blue Eye with a lemongrass & coriander crust and asian style vegetables

Oven-baked lamb rump, sweet potato and red onion tart, feta, rocket and roasted vine cherry tomatoes

Pork fillet stuffed with spinach and ricotta, glazed apples and calvados jus

Tuscan vegetable rotolo with napoli sauce, salad greens & grano padano shavings

DESSERT (Choice of one item)

White chocolate mousse on a coconut sponge, layered with passionfruit and mango jelly

Apple & rhubarb crumble with cinnamon ice cream

Pineapple and coconut creme brulee with macadamia tuille

Hazelnut sponge layered with praline and milk chocolate mousse served with raspberry coulis

Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Selected boutique cheeses, quince paste, dried muscatel grapes

SIDE DISHES \$20 each (serves 8-10 people)

Roasted chat potatoes with rosemary & garlic

Sweet potato puree with roasted almonds

Sicilian spinach salad (with currants, capers, garlic, parmesan)

Roasted baby beetroots with crispy pancetta & balsamic glaze