



**KAMBERRA
WINE COMPANY**



constellationhotels



GRAND CHIFLEY



CHIFLEY



Australis



COUNTRY
COMFORT



COUNTRY
COMFORT



LIP

Function Menu 2011



FUNCTION MENU OPTIONS

TWO COURSE ALTERNATE MENU SOUP AND MAIN COURSE - \$55 PER PERSON

ENTRÉE AND MAIN COURSE - \$59 PER PERSON

MAIN COURSE AND DESSERT - \$57 PER PERSON

TWO COURSE ALTERNATE MENU INCLUDES:
FRESHLY BAKED DINNER ROLLS
FRESHLY BREWED COFFEE AND ASSORTED TEAS
VEGETARIAN OPTION

PLATTERS OF STEAMED SEASONAL VEGETABLES, GARLIC ROASTED CHAT POTATO AND GARDEN SALAD SERVED WITH MAIN COURSE [PER TABLE]

THREE COURSE ALTERNATE MENU SOUP, MAIN COURSE AND DESSERT - \$65 PER PERSON

ENTRÉE, MAIN COURSE AND DESSERT - \$69 PER PERSON

THREE COURSE ALTERNATE MENU INCLUDES:
FRESHLY BAKED DINNER ROLLS
FRESHLY BREWED COFFEE AND ASSORTED TEA
VEGETARIAN OPTION

PLATTERS OF STEAMED SEASONAL VEGETABLES, GARLIC ROASTED CHAT POTATO AND GARDEN SALAD SERVED WITH MAIN COURSE [PER TABLE]

SOUP

ROMA TOMATO AND BACON SOUP TOPPED WITH BASIL PESTO

SWEET POTATO AND HONEY SOUP TOPPED WITH A CREAM FRAICHE

HEARTY MINISTRONE SOUP WITH PASTA AND TOPPED WITH BASIL PESTO

POTATO AND LEEK SOUP TOPPED WITH GARLIC CROUTONS

CREAM OF CHICKEN AND VEGETABLE SOUP

BUTTERNUT PUMPKIN SOUP WITH COCONUT CREAM AND CORIANDER

ENTREE

SMOKED SALMON TIAN WITH LAYERS OF SALMON, AND A ROCKET PARMESAN SALAD

BABY COS SALAD TOSSED WITH SHREDDED CHICKEN, BACON AND CROUTONS DRESSED WITH CHEF'S
HOMEMADE CAESAR DRESSING

TANDOORI CHICKEN SALAD WITH CUCUMBER, ROCKET, TOMATO AND FRESH LEMON

SOY AND HONEY GLAZED DUCK SALAD WITH A SPRING ONION AND SOY DRESSING

RARE ROASTED EYE FILLET WITH AN ASIAN SALAD AND THAI STYLE SAUCE

SOFT SHELL CRAB IN A CRISPY BATTER WITH A CITRUS SALAD AND CHILLI MAYONNAISE

CARAMELIZED PRAWNS ON BRUSHETTA WITH BASIL, ONION AND ROMA TOMATO

MAIN COURSE

TASMANIAN MEDITERRANEAN SALMON SERVED WITH A LEMON CAPER SAUCE

ROASTED FILLET OF WILD BARRAMUNDI WITH A LEMON AND LIME VINAIGRETTE

STUFFED CHICKEN BREAST FILLED WITH SEMI DRIED TOMATO AND SPINACH FINISHED WITH
BASIL PESTO

CHICKEN BREAST STUFFED WITH ROAST PUMPKIN, BACON AND SPINACH WITH A
WHITE WINE SAUCE

ROASTED LAMB RUMP COOKED MEDIUM, SLICED AND SERVED WITH A RED WINE JUS

LAMB SHANK SLOWLY BRAISED AND FINISHED WITH A THICK BRAISING GRAVY

GRILLED BEEF FILLET STEAK COOKED MEDIUM TOPPED WITH CARAMELIZED RED ONION JAM

ROASTED PORK LOIN CUTLET WITH GRILLED APPLE AND PLUM JUS

GRILLED BEEF FILLET STEAK COOKED MEDIUM TOPPED WITH A TRUFFLE INFUSED BUTTER AND
RED WINE JUS

DESSERT

LEMON AND LIME TART WITH KING ISLAND CREAM AND CINNAMON SUGAR

FLOURLESS CHOCOLATE AND HAZELNUT CAKE WITH HOT CHOCOLATE SAUCE AND
KING ISLAND CREAM

MERINGUE GATEAUX WITH HAZELNUT, APRICOT, WHIPPED CREAM AND CHOCOLATE SAUCE

STICKY DATE AND PEAR PUDDING WITH BUTTERSCOTCH SAUCE AND ICE CREAM

MARS BAR CHEESECAKE WITH CARAMEL SAUCE AND KING ISLAND CREAM

BLACKBERRY, RHUBARB AND PEAR FRANGIPANI TART WITH FRESH FRUIT COMPOTE AND
DOUBLE CREAM

EXTRA SPECIAL TREATS

(DINNER OPTIONS)

CANAPÉS

1/2 HOUR OF CHEF SELECTED CANAPÉS AT THE START OF YOUR FUNCTION \$8.50PP

1 HOUR OF CHEF SELECTED CANAPÉS AT THE START OF YOUR FUNCTION \$14.00PP

SORBET COURSE \$4.50 PER PERSON

LEMON OR RASPBERRY SORBET AS A PALATE CLEANSER BETWEEN ENTREE AND MAIN

CHEESE PLATTER

(SERVED 1 PLATTER PER TABLE) \$6.90 PER PERSON

FINE CHEESE PLATTER: LOCAL AND IMPORTED CHEESE, GRISSINI STICKS, DRIED FRUITS AND LAVOSH CRACKERS

PETITE FOURS \$6.50 PER PERSON

SELECTION OF BITE SIZE SWEETS AND CHOC DIPPED STRAWBERRIES

PREMIUM COFFEE BAR \$4.95 PER PERSON

WITH FRESH MOCOPAN ESPRESSO COFFEES

BIRTHDAY CAKE \$120

WITH HAPPY BIRTHDAY PIPED ON IT

ICE SCULPTURES

\$200 EACH

LIQUEUR COFFEES

SEE BEVERAGE SELECTION