

FUNCTION ALTERNATE SERVICE MENU

CHEF'S CHOICE CANAPÉS

(Chefs will choose a selection from this list)

Macaroni and cheese croquettes, ketchup aioli

Flame grill meatballs, adobo aioli

Salmon ceviche in chinese spoons

Spanish empanda w/ sour cream sofrito

Maple beef gravlax, blini pancake, horseradish cream

Panko crumbed chicken skewers, piri-piri sauce

Beef chimichanga, chimichurri sauce

Fried chicken ribs, buffalo, ranch, & honey sesame

ENTREE

Panko crumbed calamari, mixed lettuce, tomato, cucumber, olives, fetta, remoulade sauce

Pulled beef risotto, chorizo, saffron cream, okra, creole oil, parmesan

Sticky pork belly, smokey bbq sauce, maple slaw

Chicken terrine, liver mousse, mix salad, honey mustard dressing, croutons

Gnocchi, red wine braised lamb, fire-roasted peppers, spinach, tempura kale crisps

MAIN

Char grilled scotch fillet, duchesse potato, corn and zucchini ragout, cajun butter

Red wine pomodoro braised lamb shank, creamy polenta mash, minted green beans

Char grilled pork loin, roasted garlic mashed potato, zucchini ribbons, creole tomato sauce

Blackened barramundi, grilled vegetable cous-cous, chimichurri sauce

Char grilled chicken breast, okra and capsicum Jambalaya, snow peas, mild adobo aioli

DESSERT

Lemon tart, double cream

Beignet (Creole donuts), vanilla dip

Bourbon chocolate mud cake, chocolate ganache

Coconut kaffir lime panna cotta, lichees, berries, double cream

Sticky date pudding, warm caramel sauce

PRICING

SIT- DOWN SERVICE

Two course, two option, alternate service (entrée & main OR main & dessert) = \$50 per person

Three course, two option, alternate service (entrée + main + dessert) = \$60 per person

ADDITIONS

Canapes (approx. 4 pieces/person) = \$12 per person

Fruit & cheese platters = \$5.5 per person

NOTES:

- Minimum numbers of 40 may apply
 - Menu may vary slightly due to seasonal produce & prices may be subject to change
 - A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden. Room hire for Saturday nights in peak season (September-May) is \$550, any other day is \$300. Payments can be made via direct deposit:
Name: Agrim Pty Ltd
BSB: 013 671
Account #: 289625836
 - We require confirmation of the booking by completing a booking form and paying the deposit. If we do not receive a completed form and deposit we may re-sell your preferred function date
 - Final numbers & full payment is due 7 days prior to function
 - Public Holiday 20% surcharge may apply
 - Please note all pricing is inclusive of GST
-