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# MENU

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# APPETISERS

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## **BRUSCHETTA PLATTER**

Slices of pipe loaf, toasted and smothered with tomato, garlic, Spanish onions, basil & olive oil.

## **ANTIPASTO PLATTER**

An arrangement of cured cold Italian meats accompanied by char grilled, marinated and semi-dried vegetables, olives and classic cheeses.

## **MEDITERRANEAN MUSHROOMS PLATTER**

Baked field mushrooms, stuffed with tomato, onions, freshly crushed garlic, basil, and finished with grated cheese.

## **SAGANAKI**

Traditional Greek cheese lightly grilled, and garnished with honey and lemon.

## **ASSORTED MEDITERRANEAN DIPS PLATTER**

Trio of traditional dips, served with warm, toasted Pide Bread.

## **OYSTERS: NATURAL OR KILPATRICK PLATTER**

Coffin Bay Oysters either served chilled on a bed of rocket & lemon, or hot marinated in Worcestershire Sauce and grilled bacon.  
(additional \$3 per person or as per market price and availability).

## **KING PRAWN PLATTER**

An abundant serve of king tiger prawns garnished with lemon wedges.  
(additional \$3 per person or as per market price and availability).

## **CONCHILLES ST JACQUES PLATTER**

Oven baked scallops, smothered in a mornay sauce, sprinkled with parsley, and served with lemon  
(additional \$2 per person).

## **GRILLED OCTOPUS**

Marinated char grilled baby octopus served hot or cold (additional \$2 per person).

## **SEAFOOD SERENADE PLATTER**

A select range of seafood, consisting of prawns, shrimps, marinated baby octopus and Coffin Bay Oysters (additional \$4 per person or as per market price and availability).





# ENTRÉE

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## SOUPS

### **CREAM OF BUTTER NUT PUMPKIN**

A puree of butternut pumpkins, finished with a swirl of cream.

### **CRÈME D ASPERGES**

Veloute of asparagus blended with cream.

### **MINISTRONE**

Hearty full flavoured soup combining a mixture of fresh vegetables.

### **CHICKEN & SWEET CORN**

Country style creamed chicken and sweet corn soup.

### **FRENCH ONION**

Beef consommé with sautéed brown onions, served over tasty cheese and finished with crunchy croutons.

### **CREAM OF MUSHROOM**

Champignon and porcini mushrooms are combined to create a smooth and creamy soup





# ENTRÉE

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## PASTA

### **SPINACH AND RICOTTA CANNELLONI**

Tubes of fresh pasta shrouding a mixture of ricotta cheese and baby spinach leaves, flavoured with nutmeg and baked in a tomato concasse.

### **LASAGNA AL FORNO**

Layers of fresh pasta sheets, smothered with a combination of mozzarella and parmesan cheeses, and a hearty meat sauce.

### **MOUSAKA**

An authentic Greek dish, baked to perfection with layers of eggplant, zucchini and potato, and finished off in a meat and béchamel sauce.

### **AGNOLOTTI ALA GRAND STAR**

Large spinach and ricotta filled pillows of pasta, infused with a gentle blend of garlic, spring onions and a creamy Napoli sauce.

### **FETTUCCHINI AL PESTO**

Pasta ribbons infused in a creamy garlic, aromatic basil and olive oil sauce.

### **PENNE AMATRICIANA**

A subtle blend of traditional Italian flavours: garlic, capsicum, tomato, pancetta, onion and parsley accompanied by short pasta tubes.

### **PENNE NAPOLITANA**

Tubes of pasta smothered in a fresh tomato and basil sauce.

### **RAVIOLI BOLOGNAISE**

Meat filled pasta served with a traditional bolognaise sauce.

### **TORTELLINI AL FUNGI**

Homemade tortellini stuffed with veal and mushroom, finished off with a rich Porcini sauce.

### **TRADITIONAL CHORIZZO**

Penne with a blend of chorizzo sausage, black olives, capsicum and garlic, tossed in a rich Napoli sauce.





# ENTRÉE

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## **GOURMET INDIVIDUAL ANTIPASTO**

A select range of the finest gourmet produce, with a distinct Mediterranean flavor.  
(Additional \$3 per person)

## **GRILLED FISH FILLET**

Grilled fish fillet, served with either a mornay or lemon butter sauce, and perched over a bed of rice.

## **CHICKEN, BEEF OR SEAFOOD VOL AU VONTS**

Freshly baked pastry case, overflowing with your choice of either chicken, beef or seafood, enhanced by a mushroom veloute sauce and served on a blanket of rice.

## **PRAWN COCKTAIL**

A mixture of king prawns and shrimp, bound in a delicate cocktail sauce.  
(Additional \$2 per person)

## **AVOCADO SEAFOOD**

Fanned avocado served cold with tiger prawns (additional \$3 per person).

## **LAMB OR CHICKEN SHASLICK**

Hearty marinated lamb or chicken skewer, served over a bed of rice, and finished in either a satay, creamy white wine or a garlic yoghurt sauce.

## **SALT & PEPPER CALAMARI SALAD**

Fresh baby calamari, oven baked and served over a mixed leaf salad.

## **VEAL OR PORK KOFTA**

Grilled minced veal or pork on bamboo skewers, flavoured with orange zest and parsley, and served over cous cous. Accompanied with a refreshing herb dip.

## **MOROCCAN MEATBALLS**

Balls of minced lamb flavoured with cheese, mint, parsley, and onion, served on cous cous and finished with a cucumber and yogurt dip.

## **GARLIC PRAWNS**

Baby tiger prawns pan fried in a white wine and garlic cream sauce, served over a bed of steamed rice (additional \$2 per person).





# MAIN

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## POULTRY

### **GRILLED CHICKEN SUPREME**

A succulent fillet of chicken, marinated in our Chef's secret spices, then grilled and topped with your choice of either a ragou or creamy mushroom sauce.

### **TANDOORI CHICKEN**

A succulent fillet of chicken, marinated in authentic Tandoori spices, accompanied by a refreshing blend of cucumber & garlic yogurt.

### **CHICKEN PARMIGIANA**

Crumbed breast of chicken, topped with a mouth-watering mozzarella cheese and Napoli sauce.

### **POLLO EN COCOTTE**

Tender strips of chicken breast, swathed in a prawn & veloute sauce, encased in a light filo pastry, and drizzled with a tomato coulis (additional \$3 per person).

### **CHICKEN CACCIATORE**

Tender chicken fillet enhanced with a rich sauce of crushed tomatoes, onion, capsicum and garlic.

### **CHICKEN STARLIGHT**

Crumbed chicken breast encased with a blend of garlic butter and melted cheese

### **CHICKEN GRANDSTAR**

Oven baked chicken breast filled with a classic combination of spinach and ricotta cheese.

### **CHICKEN INVOLTINI**

Chicken breast stuffed with ham, spinach and ricotta cheese, then oven baked in a subtle tomato & herb sauce.

### **CHICKEN MEDITERRANEAN**

Chicken breast stuffed with fetta, tomatoes, basil and a hint of garlic (additional \$2 per person)

### **TRADITIONAL ROAST TURKEY**

Succulent roast turkey, complimented with cranberry sauce.





# MAIN

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## BEEF

### ROAST BARON OF BEEF

A succulent beef loin, complimented with a rich mushroom and red wine glaze.

### ROAST BELGIAN BEEF

A succulent roast, marinated with sea salt, pepper, French onions and dark Belgian beer, oven roasted to perfection.

### TORNADOS ROSSINI

200 gram eye fillet served with a bacon, mushroom & tawny port sauce.  
(additional \$4 per person).

### FILLET MIGNON

200 gram eye fillet, wrapped in marinated bacon and presented with a rich red wine jus.  
(additional \$4 per person)

### BEEF WELLINGTON

200 gram eye fillet, enhanced with Pate and mushrooms, encased in a delicate filo pastry and then oven baked to perfection.  
(additional \$5 per person)

## VEAL

### SCALOPPINI AL FUNGI

Escallops of baby veal, served with a mushroom and veloute sauce.

### SCALOPPINI ROSSINI

Escallops of baby veal , served with a bacon, mushroom & tawny port sauce.

### SALT IM BOCA ALLA ROMANA

Two lightly pan fried slices of veal, pressed with a fresh sage leaf and slice of mozzarella, and drizzled with a garlic infused cream sauce.

### OSSO BUCO

Traditional Italian veal dish, braised until tender in a rich vegetable and white wine broth.





# MAIN

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## LAMB

### ROAST LAMB

Leg of spring lamb roasted with a hint of garlic and aromatic rosemary, and served with a hearty gravy.

### BACON LAMB RACK

4 Point Rack Of Lamb, wrapped in bacon and finished off with a subtle jus.  
(additional \$4 per person).

### LAMB AL IMPERIAL

4 Point Rack Of Lamb, seared and oven baked in a curry béchamel sauce, and served with a red cabbage marmalade (optional).  
(additional \$4 per person)

### MOROCCAN STYLE LAMB

4 Point Rack Of Lamb, marinated in yoghurt and Moroccan spices, oven baked and finished in a demi glaze.  
(additional \$3 per person)

## PORK

### ROAST PORK

A succulent roasted fillet of pork, enhanced by a rich jus.

### ARISTA

A delicate rib of pork, roasted on the bone in a rosemary jus, and presented with green leaf vegetables.

### PORK FILLET MOUTADE

A tender pork fillet, complimented by an apple and seeded mustard sauce.







# MAIN

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## SEAFOOD

### **TASMANIAN SALMON**

Fillet of grilled Tasmanian Salmon, served with a lemon butter, wine & caviar sauce (additional \$3 per person as per market price and availability).

### **FILLET OF BARRAMUNDI**

Fresh Barramundi steamed with lime leaves to enhance its natural flavour then drizzled with olive oil and lemon juice, finished with chopped broad-leaf parsley. (additional \$3 per person as per market price and availability).

### **PRAWN VIAREGGIO**

Skewered Prawns separated with smoked bacon; grilled and topped with a mushroom sauce, resting on a cushion of rice. (additional \$2 per person)

### **LOBSTER MORNAY**

Fresh lobster, with a splash of wine and mornay sauce, finished with grated parmesan (additional \$ per person as per market price and availability)

## **DIETARY REQUIREMENTS / ALLERGIES**

*Please let us know if any of your guests are vegetarian or have allergies to certain foods, so that our Chefs can prepare a special meal for them.*





# DESSERT

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## **CHOCOLATE HEAVEN PUDDING**

A moist chocolate pudding enhanced with a rich hot chocolate sauce with a dash of Bundaberg Rum.

## **STICKY DATE PUDDING**

Traditional style pudding baked with pitted dates and enhanced by a wonderfully rich caramel sauce.

## **APPLE STRUDEL**

German style pastry, filled with sweet apples and sultanas, and perfumed with cinnamon.

## **PANNA COTTA**

Cold “Baked Cream” towers amply covered by a summer berry coulis.

## **LA CRÈME AU CAMEL**

Authentic French custard draped with a tantalizingly rich caramel sauce.

## **LA MOUSSE AU FRAISES/ LA MOUSSE AU CHOCOLAT**

Strawberry Mousse / Chocolate Mousse.

## **NEW YORK CHEESE CAKE**

Freshly made cheese cake, served with a fruit coulis.

## **LES PROFITEROLES ALA GLACE**

Balls of choux pastry filled with custard and smothered in a hot chocolate sauce.





# DESSERT

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## **PEARS ALEXANDER**

A light freshly baked sponge, topped with poached pears and covered generously in a caramel sauce.

## **TIRAMISU**

A classic biscuit base, smothered generously in cream, and finished with a hint of coffee.

## **CREPES: APPLE, STRAWBERRY, OR MIXED BERRY**

A traditional French Pancake, filled with a delicate custard and your choice of apple, strawberry, or mixed berries.

## **TRADITIONAL ITALIAN ICE-CREAMS**

Baci / Cassatta / Bombe Alaska / Gianduitto.

## **TRIO OF DESSERTS** (additional \$2 per person)

A tasting plate with three individual mini desserts. Choose one of the following options:

Option 1: New York Cheese Cake, Ice-Cream of the Month, and a Brandy Snap Cup filled with Strawberries & Cream.

Option 2: Tiramisu, Chocolate Mousse, and a Mini Pavlova.





# SUPPER

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(Can also be served as an Appetiser at Client's Request)

## **FRESH FRUIT PLATTER**

An abundant array of the freshest fruits from the market (seasonal).

## **CHEESE & FRUIT PLATTER**

A platter with an arrangement of different cheeses as per the Chef's selection and an assortment of dry and fresh fruits.

(additional \$2 per person)

## **LOUKOUMADES**

Greek pastry dumplings covered in a honey & sugar syrup, perfumed with a cinnamon garnish.

## **PASTIZI**

Maltese style pastries.

## **GOURMET PIZZA SLICES**

Gourmet Toppings as per Chef's Selection.

## **MIXED GRILL PLATTER**

Marinated mixture of beef & lamb served on a platter garnished with garden salad & lemon.

*If there is something which isn't on our menu which you would like, please ask our professional consultants as our European culinary chef can cater to your individual needs and make your function outstanding.*

