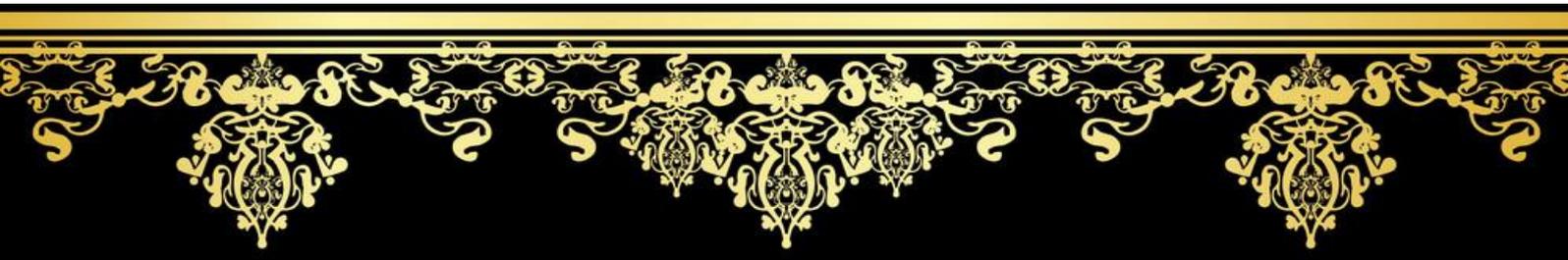




# FUNCTION MENU

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## APPETISERS

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*SHARE PLATTERS PER TABLE  
ADDITIONAL \$5 PER PERSON*

### ANTIPASTO PLATTER

An arrangement of cured cold Italian meats accompanied by char grilled vegetables, olives and cheese (upgrade to a gourmet platter to include prosciutto, bocconcini and artichoke hearts, additional \$3 per person)

### MEDITERRANEAN DIPS PLATTER

Tzatziki, hommus and capsicum dip served with warm, rustic cut Turkish loaf

### BRUSCHETTA PLATTER

Thick toasted ciabatta slices, with diced roma tomatoes, garlic, onions, basil and extra virgin olive oil

### SAGANAKI

Lightly grilled authentic Greek cheese

### MIXED PLATTER – CHOOSE 3 OF THE ITEMS

Samosa, spring rolls, calamari ring, meat balls, dim sims, party pie and sausage roll

### NATURAL OR KILPATRICK OYSTERS PLATTER

Oysters either served chilled with rocket and lemon or warm marinated in Worcestershire sauce and bacon

### KING PRAWN PLATTER

Generous serve of king tiger prawns with lemon wedges

### PESCATORE PLATTER

A variety of seafood, including prawns, shrimps, marinated octopus and oysters. (additional \$4 per person or as per market price and availability)





# ENTRÉE

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## *SOUPS*

### CREAM OF BUTTERNUT PUMPKIN

Puree of butternut pumpkin

### CRÈME D ASPERGES

Veloute of asparagus blended with cream

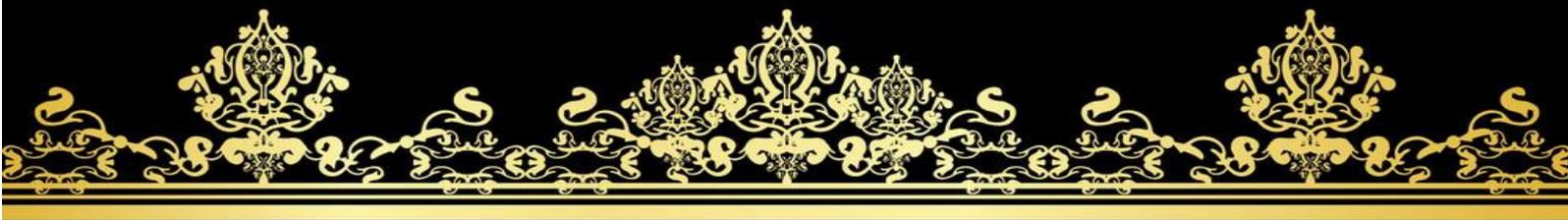
### MINESTRONE

Hearty full flavoured soup combining legumes, herbs and winter vegetables

### CHICKEN & SWEET CORN

Home style chicken and sweet corn





# ENTRÉE

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## *INDIVIDUAL*

### **SPINACH & RICOTTA CANNELLONI (V)**

Fresh egg pasta filled with ricotta cheese and spinach, baked in sugo di pomodoro

### **LASAGNA AL FORNO**

Layers of pasta, combined with mozzarella, parmesan cheese, and Bolognese

### **AGNOLOTTI ALLA GRAND STAR (V)**

Half-moon pasta with spinach and ricotta filling and creamy sugo di pomodoro

### **FETTUCINE AL PESTO (V)**

Fettucine pasta accompanied by an aromatic, creamy, basil infused, nutty, olive oil sauce

### **PENNE CON CHORIZO**

Penne pasta with sugo di pomodoro, chorizo sausage, black olives, capsicum, onion and garlic (chilli optional)

### **TORTELLINI AI FUNGHI**

Beef tortellini, finished with a porcini mushroom and white wine sauce

### **LAMB OR CHICKEN SHASLICK**

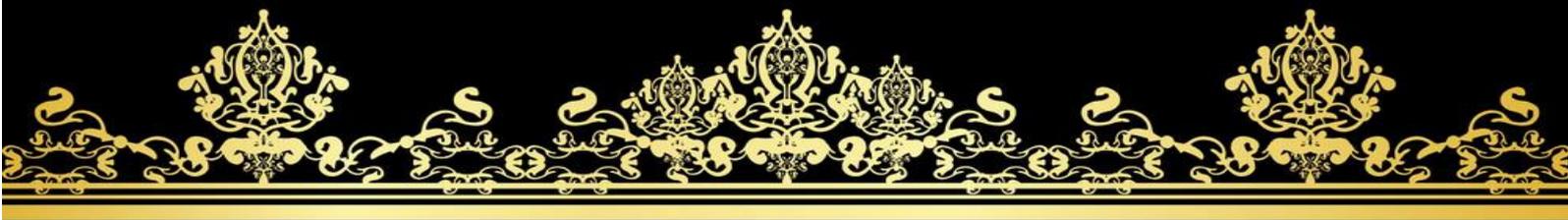
Marinated lamb or chicken skewers, with your choice of satay, white wine or garlic sauce

### **PORK OR VEAL KOFTA**

Minced pork or veal hand pressed on bamboo skewers, flavoured with lemon zest and parsley, accompanied by a herb dip

### **MOROCCAN MEATBALLS**

Seasoned minced lamb with onion, cheese, mint and parsley, finished with yoghurt sauce



# ENTRÉE

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## *INDIVIDUAL*

### **LAMB KORMA**

Braised lamb fillet in a mild curry sauce

### **BUTTER CHICKEN**

Classic slow cooked chicken in a rich, dairy sauce

### **CHANNA MASALA (V)**

Boiled chickpea cooked with ginger, onion, tomato and spice

### **MOUSAKA**

Traditional European dish layering eggplant and potato, with savoury beef mince and béchamel sauce

### **EGGPLANT PARMIGIANA (V)**

Slices of baked crumbed eggplant bound by ricotta and sugo di pomodoro

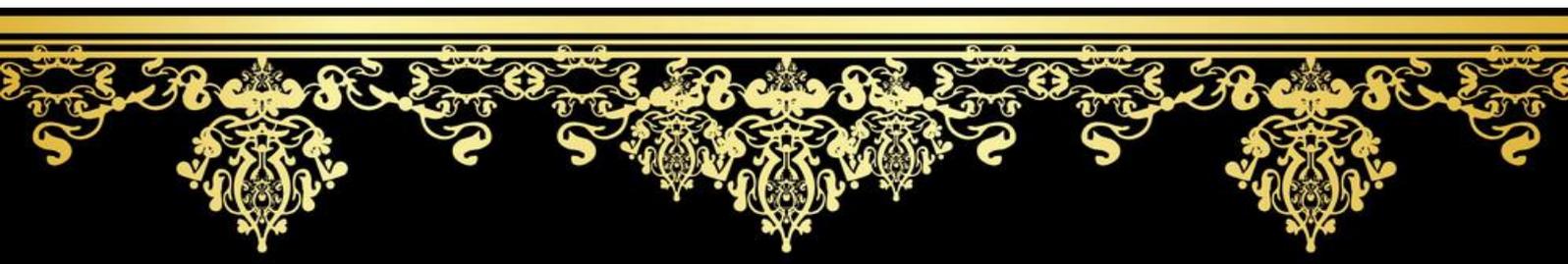
### **GRAND STAR FISH FILLET**

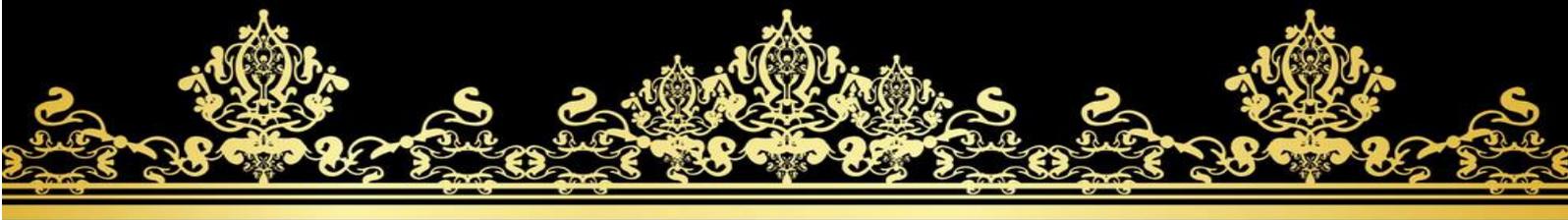
Grilled fish fillet, with mornay or lemon butter sauce on ample rice

### **SALT AND PEPPER CALAMARI SALAD**

Battered salt and pepper Calamari served over gourmet salad

\*Dishes served with vegetable rice or couscous





## MAIN

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### *POULTRY*

#### **CHICKEN SUPREME**

Seasoned thigh fillet, with your choice of a vegetable ragu or creamy porcini mushroom sauce

#### **TANDOORI CHICKEN**

Thigh fillet, marinated in authentic tandoori spices served with cucumber and garlic yoghurt

#### **CHICKEN PARMIGIANA**

Crumbed breast fillet, topped with mozzarella cheese and sugo al pomodoro

#### **CHICKEN CACCIATORE**

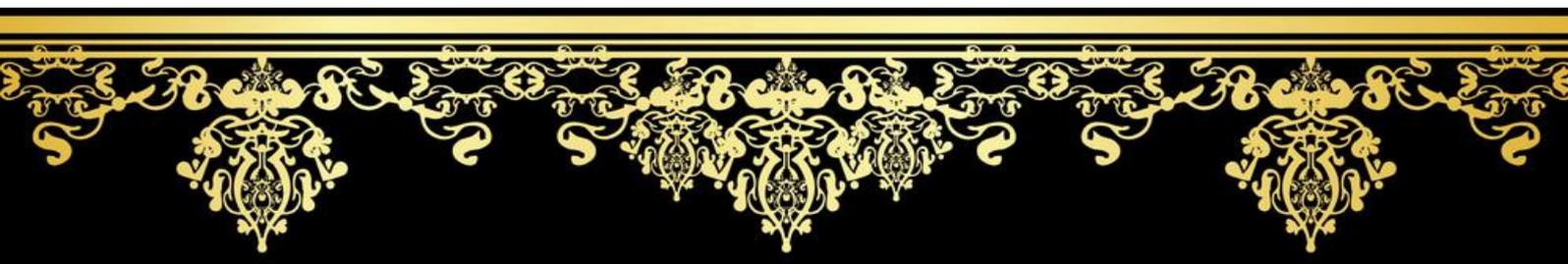
Tender thigh fillet immersed in crushed tomatoes, garlic, onion, capsicum and black olive

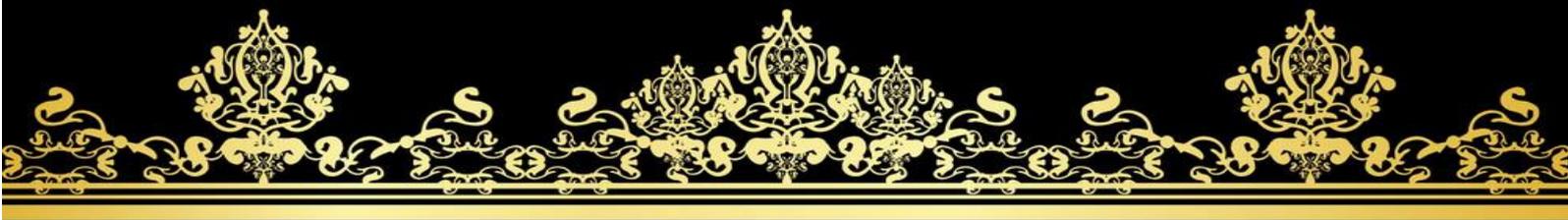
#### **CHICKEN STARLIGHT**

Panko crumbed breast fillet with a blend of garlic butter and melted cheese in the centre

#### **TRADITIONAL ROAST TURKEY**

Sliced turkey breast with cranberry sauce, a popular festive season choice





## MAIN

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### *BEEF*

#### **BARON OF BEEF**

Sliced roast beef accompanied with a dark mushroom gravy or caramelised onions and a rich sauce

#### **EYE FILLET**

200-gram eye fillet served with a bacon, mushroom and port reduction (additional \$4 per person)

or

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

### *VEAL*

#### **SCALOPPINE AI FUNGHI**

Veal escallops served with sautéed mushroom and a veloute sauce

#### **OSSO BUCO**

Milanese dish consisting of braised veal shanks in a vegetable and white wine broth

### *LAMB*

#### **GRAND STAR LAMB**

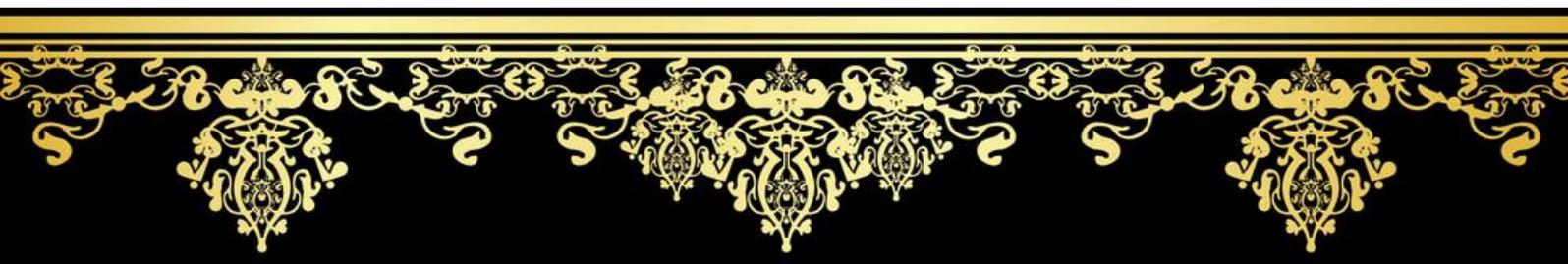
Roasted leg of lamb with a hint of garlic and rosemary, with gravy

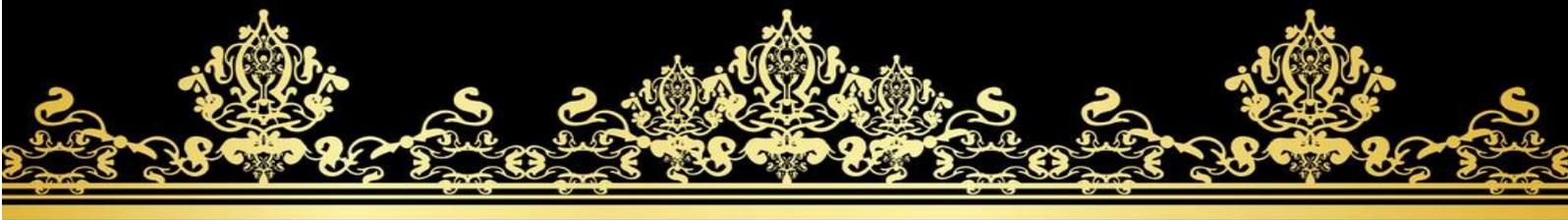
#### **LAMB SHANKS**

Slow cooked lamb shanks in red wine sauce

#### **LAMB AL IMPERIAL**

4-point rack of lamb, baked in a curry béchamel sauce, served with sautéed red cabbage (additional \$4 per person)





## MAIN

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### *PORK*

#### GRAND STAR PORK

Pork neck, roasted and sliced, with mushroom gravy

#### ARISTA

Pork cutlet in a rosemary jus, crowned with sautéed silver beet

### *SEAFOOD*

#### TASMANIAN SALMON

Crispy skin salmon fillet served with a white wine and lemon butter sauce  
(additional \$3 per person as per market price and availability)

#### FILLET OF BARRAMUNDI

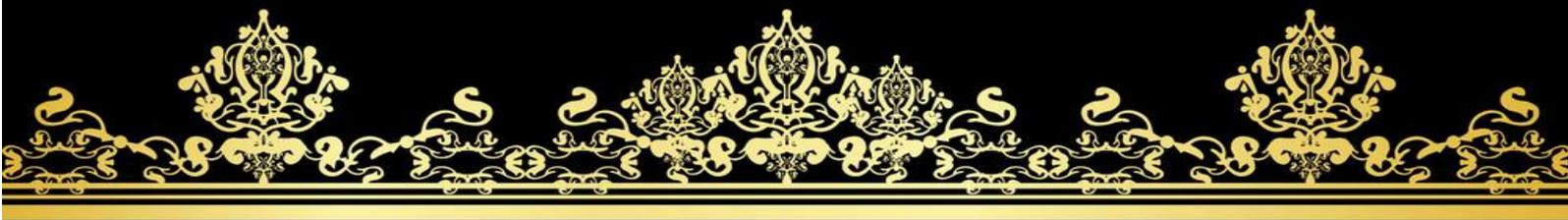
Steamed barramundi with kaffir lime leaves, lemon juice and extra virgin olive oil,  
garnished with broad leaf parsley (additional \$3 per person as per market price and  
availability)

#### GARLIC PRAWNS

Pan fried tiger prawns in a white wine and garlic infused cream sauce  
(additional \$2 per person)

\*Dishes served with either mash potato or pumpkin





# DESSERT

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## *INDIVIDUAL*

### CHOCOLATE DECADENT MUD

Slow baked chocolate cake coated in melted ganache, when served warm

### CHOCOLATE LAVA

Chocolate cake revealing a centre of liquid chocolate sauce  
(additional \$1.50 per person)

### STICKY DATE PUDDING

Moist, steamed pudding with pitted dates and butterscotch sauce

### TIRAMISU

Layers of savoiardi biscuits soaked in espresso, set in mascarpone and cream, with a dusting of cocoa

### PANNA COTTA

Molded chilled dessert made from sweetened cream and berries

### CRÈME AU CARAMEL

set custard enriched with caramel sauce

### RASPBERRY & WHITE CHOC MOUSSE

White chocolate mud base with layers of raspberry and white chocolate mousse, and a final layer of raspberries in jelly glaze

### MOUSSE AU CHOCOLAT

Chocolate mousse





# DESSERT

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## *INDIVIDUAL*

### **LES PROFITEROLES ALA GLACE**

Balls of choux pastry filled with crème patisserie and a pouring of chocolate sauce

### **ORANGE ALMONDINE**

Almond cake glazed with orange jam and praline candied orange

### **APPLE STRUDEL**

Viennese style pastry encasing cooked sweet apple and plump sultanas

### **TOBLERONE CHEESECAKE**

Hazelnut and honey baked chocolate cheesecake with chocolate butter cream praline and toffee

### **NEW YORK CHEESECAKE**

Creamy, baked style cheesecake on a crunchy, buttery shortbread biscuit base

### **GELATO**

Choice of: Bacio, Bombalaska, Cassata, Gianduiotto or Tartufo





## SUPPER

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### *SHARE PLATTERS PER TABLE*

*ADDITIONAL \$5 PER PERSON*

#### **FRESH FRUIT PLATTER**

Refreshing medley of seasonal fruit

#### **CHEESE AND FRUIT PLATTER**

Assortment of dry and fresh fruits with several cheeses, and water crackers  
(additional \$2 per person)

#### **PASTIZI PLATTER**

Classic Maltese style pastries with a cheese or pea filling

#### **PIZZA PLATTER**

Handmade pizza bases with salame cotto, mushroom, mozzarella, capsicum, onion and olives

#### **MIXED GRILL PLATTER**

Variety of diced, skewered and minced meat including beef, lamb and chicken with roasted peppers, caramelised onions and lemon wedges (additional \$2 per person)

### *DIETARY REQUIREMENTS & ALLERGIES*

\*Please let us know if any guests are vegetarian or have allergies to certain foods, so that our Chefs can adequately prepare in advance

\*If there is something that isn't on our menu which you would like, please ask our professional consultants if we are able to cater to your individual needs

