

THE PAVILION

Catering with excellence

FUNCTION MENU ONE two course 40 three course 47

ENTRÉE

Soup of the day

Penne pasta

Tossed in olive oil with roast pumpkin, roasted red peppers, spinach, pine-nuts, fetta and red onion

Beef cannelloni

Pasta tubes filled with bolognaise, topped with Napoli sauce, finished with cheese and fresh rocket

Salt and pepper squid

Pieces of squid in our own salt and pepper mix, served on a salad of mesclun, red onion, peanuts, tomato and cucumber in an Asian dressing

MAIN

Rib fillet

Premium fillet with croquette potatoes, steamed asparagus and a bourbon jus

Chicken breast

Crispy skinned chicken breast served with a pumpkin risotto, wilted spinach and chèvre, finished with pan juices

Barramundi

Pan seared barramundi fillet on a creamy mash with wilted spinach, finished with a lemon, caper and macadamia nut butter

Zucchini fritters

Zucchini, red onion and basil fritters, served with a red pepper sauce and grilled halumi, complimented by a rocket salad

DESSERT

White chocolate and macadamia nut pudding, served with caramel sauce and vanilla ice-cream

Flourless orange cake with citrus syrup and double cream

Crème brulee served with biscotti and vanilla ice-cream