

# Function Platters

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## **Orient platter \$65**

- **Petite lamb and rosemary pies**
- **Seasoned wedges w/ sour cream and chives (v)**
- **Citrus and black pepper calamari**
- **Crisp spring rolls w/ iceberg lettuce (v)**
- **Vegetable samosa (v)**

## **Continental platter \$85**

- **Sesame tempura prawns w/ sticky honey soy**
- **Marinated rump skewers w/ Malaysian satay sauce (gf)**
- **Chorizo and caremelised onion roulade**
- **Parmesan crusted balsamic mushrooms and basil pesto (v)**
- **Whiting fillets w/ nham jhim dipping sauce**

## **Gourmet Hotel Platter \$100**

- **Grilled scallops in the half shell w/ginger lime and chilli (gf)**
- **Cumin and garlic marinated lamb cutlets with preserved lemon riata (gf)**
- **Spicy beef koftas w/ harissa and mango on flatbread**
- **Salmon carparccio on peppered goats cheese and prosciutto tarts**
- **Peking duck rice paper rolls**

## **Seasonal fruit platter \$65**

- **Selection of fresh seasonal fruits (v)**

## **Gourmet cheese and fruit platter \$85**

- **Selection of three Australian and imported cheeses w/ fresh housemade dips, figs grapes and muscatels accompanied by crisp lavosh and crusty bread (v)**

## **Gourmet Anti-pasto platter \$100**

- **Selection of cured meats and marinated seafood, prosciutto, sopressa ham, smoked salmon and tender baby calamari (gf)**

- Grilled eggplant fetta and fresh basil rolls, roast capsicum w/ creamy ricotta, lemon and flat leaf marinated artichoke hearts, roast queen olives w/ a hint of chilli and haloumi and zucchini skewers (gf) (v)
- Trio of fresh housemade dips served w/ grissini sticks and fresh crusty bread (v)

## 2/3 course function menu

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### Entree

- Linguine of green peas, jamon and manchego cheese w/ tender baby calamari
- Bruschetta of field mushrooms, white asparagus and herb crusted goats cheese (v)
- Creamy cauliflower and caraway soup w/ crusty sour dough and truffle (v)
- Roast Mooloolaba prawns w/ harissa and lemon (gf)
- Crisp skin pork belly w/ sesame, hoi sin and bok choy (gf)

### Mains

- Tasmanian salmon w/ red wine lentils, caramelised fennel, speck and lemon beurre blanc
- Lamb rack w/ Roquefort potato gratin, baby leeks and thyme scented jus (gf)
- Pot roasted quail, quince aioli on a bed of warm green beans tossed in crisp capers, flat leaf and toasted almonds (gf)
- New york striploin, garlic wilted spinach, creamy mash, mustard butter and pinot noir jus (gf)
- Pan fried brim w/ orange, raddichio and pancetta on artichoke veloute (gf)
- Zucchini flowers, lemon and ricotta risotto spiked w/ basil (v) (gf)

### Desserts

- Dark chocolate Crème brulee w/ orange and biscotti (gf)
- Tarte tatin of caramelised banana w/ toasted coconut and ice cream marshmallows
- Spiced Peach and raspberry crumble w/ vanilla ice cream
- Lemon tart w/ white chocolate mousse and lemon sherbet
- Steamed pineapple and ginger pudding w/ macadamia ice cream

2 course \$35 / 3 course \$40

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Alternate drop, choice of 2