

Function Menu 2016

canapés

(as a sample only)

smoked chicken dip on rye bread crisps	thai fish cakes w/ chilli lime dressing
caramelized onion tart w/ goats cheese	creamy chicken and mushroom vol au vents
wafer sliced beef on mini toasts w/ horseradish cream	indonesian satay chicken skewers w/ ketchup manis
smoked salmon mascarpone on toasted baguettes	chilli beef skewers w/ lime aioli
arancini rice balls filled w/ sage & mozzarella	house made sausage rolls w/ tomato chutney
lamb, garlic & oregano meatballs w/ basil pesto	warm mini bacon & zucchini quiches

entrees

truffle oyster mushroom & caramelized onion tart, watermelon confit, chervil essence (V)(LF)

salmon gravlax, apple & celeriac remoulade, mascarpone potato cake, dill gazpacho (GF)

coriander spiced porterhouse strip, glass noodle salad, sweet chili-plum dressing (GF)

asian braised pork belly, seared nori rice cake, pickled red radish, ponzu-sesame dressing (GF)(LF)

vanilla butter poached tiger prawn, orange fennel salad, orange vinaigrette (GF)

chicken, tomato risotto, sugar peas, basil & saffron cream (GF)

mains

twice cooked citrus chicken breast, crushed garlicky sweet potato, broccoli florets, orange butter glaze (GF)

tri peppercorn grilled porterhouse, desiree potato barrel, wilted spinach, tarragon-chardonnay butter (GF)

herb lamb rump, red wine carrot puree, braised savoy cabbage, spiced coriander & leek essence (GF)

olive crumbed pork cutlet, cinnamon poached apple, duchess potato, 3 onion soubise, port reduction

pan fried salmon, succotash, parisian potato confit, citrus ponzu (GF)

herb roasted king field mushroom, zucchini ratatouille, pumpkin mash, basil essence (V)(GF)

(V) vegetarian (GF) gluten free (LF) lactose free

Desserts

zingy lemon lime tart served w/ berry coulis & cream

churros (spanish style donut) w/ caramel dipping sauce

decadent chocolate mud cake w/ warm ganache

individual baked pavlova w/ berry compote (GF)(LF)

sticky date w/ warm caramel sauce

velvety smooth vanilla bean panacotta

to finish

platters of australian cheeses w/ crackers & dried fruits to share

PRICING

SIT- DOWN SERVICE

two course, two option, alternate service (entrée & main OR main & dessert) = \$45.00 per head

three course, two option, alternate service (entrée main dessert) = \$55.00 per head

PLATTERS SERVICE

Any two courses platters (entrée & main OR main & dessert) - chefs selection = \$50.00 per head

Three course platters (entrée main dessert) - chefs selection = \$60.00 per head

ADDITIONS

Canapes (approx. 5 pieces/person) = \$9.00 per head

Fruit & cheese platters = \$3.50 per head

NOTES:

- 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 at Radcliffe's. Room hire for Saturday nights in peak season (October-April) is \$500, any other day is \$250. Payments can be made via direct deposit:
Name: Agrim Pty Ltd
BSB: 013 671
Account #: 289625836
- We require confirmation of the booking in writing, either by email or by letter. If we do not receive written confirmation we may re-sell your preferred function date
- Final numbers & full payment is due 7 days prior to function
- Sunday surcharge of 10% may apply
- Public Holiday 25% surcharge may apply
- Please note all pricing is inclusive of GST