



MENU 1

FOR THE TABLE

Barretts Bread

ENTRÉE – INDIVIDUAL TASTING PLATE

French Onion Soup with Gruyere Cheese Croutons
Lamb Kebab on Aloo Jeera
Chicken and Pancetta Roulade with Orange Honey Relish
Pear, Blue Cheese and Walnut Salad

MAIN COURSE

Oven Baked Fish served with Braised Vegetables
and a Lemon Pernod Sauce

Green Salad for the Table

DESSERT

Flourless Orange, Almond and Cointreau Cake
with Cardamon and Orange Ice Cream

Coffee and Biscuits

**Your Choice of any Two Courses From the Above Menu
\$47 Per Person**

**Three Course Menu
\$57 Per Person**

**Add an Extra Main Course as an Alternate Drop
\$62.50 Per Person**

Please Select One of the Following

Chicken, Spinach and Prawn Ballotine with Potato Gratin,
Wild Mushrooms, Asparagus and Champagne Sauce

Oven Roasted Lamb Rack with an Olive Tapenade Crust
served with Wilted Spinach and a Creamy Mash

A Pre-Ordered Vegetarian Main Course Option is Available
Please Advise How Many Vegetarians Attending Prior to your Function

Sweet Potato and Feta Tart with a Pistachio Sauce



MENU 2

FOR THE TABLE

Barretts Bread

ENTRÉE – INDIVIDUAL TASTING PLATE

Please Select One of the Following

Salmon Gravlax with Fresh Horseradish
Oyster Shot
Scallop on Wakame Seaweed Salad with Wasabi Mayonnaise
Grilled Prawns on Fragrant Rice with Lime Dressing

OR

French Onion Soup with Gruyere Cheese Croutons
Lamb Kebab on Aloo Jeera
Chicken and Pancetta Roulade with Orange Honey Relish
Pear, Blue Cheese and Walnut Salad

MAIN COURSE

Oven Baked Fish served with Braised Vegetables
and a Lemon Pernod Sauce

OR

Grilled Scotch Fillet with Dauphinoise Potatoes,
Sautéed Green Vegetables, Cherry Tomato Confit and Jus

Green Salad to the Table

DESSERT

Raspberry and Vanilla Crème Brûlée Tart
with Bourbon Ice Cream

Please Refer to Dessert List for Further Dessert Options

Coffee and Biscuits

**Three Course Menu as Above with Alternate Drop in Main Course
\$67.50 Per Person**

**Extra Main Course, Table Orders Taken
\$72.50 per person**

Please Select One of the Following

Chicken, Spinach and Prawn Ballotine with Potato Gratin,
Wild Mushrooms, Asparagus and Champagne Sauce

Oven Roasted Lamb Rack with an Olive Tapenade Crust
served with Wilted Spinach and a Creamy Mash





MENU 3

TO THE TABLE

Barretts Bread

ENTRÉE – INDIVIDUAL TASTING PLATE

Orders Taken

Salmon Gravlax with Fresh Horseradish
Oyster Shot
Scallop on Wakame Seaweed Salad with Wasabi Mayonnaise
Grilled Prawns on Fragrant Rice with Lime Dressing

OR

French Onion Soup with Gruyere Cheese Croutons
Lamb Kebab on Aloo Jeera
Chicken and Pancetta Roulade with Orange Honey Relish
Pear, Blue Cheese and Walnut Salad

MAIN COURSE

Orders Taken - Please Select Three of the Following

Chicken, Spinach and Prawn Ballotine with Potato Gratin,
Wild Mushrooms, Asparagus and Champagne Sauce
Oven Roasted Lamb Rack with an Olive Tapenade Crust
served with Wilted Spinach and a Creamy Mash
Grilled Beef Fillet or Scotch Fillet with Dauphinoise Potatoes,
Sautéed Green Vegetables, Cherry Tomato Confit and Jus
Oven Baked Fish served with Braised Vegetables
and a Lemon Pernod Sauce

Green Salad to the Table

DESSERT

Chocolate Tasting Plate

White Chocolate Pannacotta
Dark Chocolate Ice Cream
Soft Centred Chocolate Pudding
Chocolate Truffle

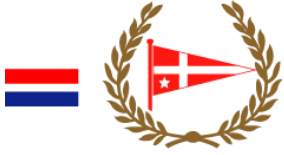
Coffee and Biscuits

Please Refer to Dessert List for Further Dessert Options

**Three Courses with Entrée and Main Selection: Orders Taken
\$77.50 Per Person**

**Cheese Platter Per Table
\$10 per person**





DESSERT MENU

Chocolate Tasting Plate

White Chocolate Pannacotta
Dark Chocolate Ice Cream
Soft Centred Chocolate Pudding
Chocolate Truffle

Rum Soaked Chocolate Fudge Cake
with Dark Chocolate Ice Cream

Raspberry and Vanilla Crème Brûlée Tart
with Bourbon Ice Cream

Brioche, White Chocolate and Honey Pudding
with Crème Anglaise and Double Cream

Soft Centred Chocolate Pudding
with Peanut Brittle Ice Cream

Flourless Orange, Almond and Cointreau Cake
with Cardamon and Orange Ice Cream