

B A L L I N A
gallery café

Function Menus

Menu One. (\$45.00 per person)

Choice of two breads. (Share plates for table)

Sourdough bruschetta with roma tomatoes, basil & balsamic salsa with crumbled fetta.

Warm mini sourdough loaf with grilled goats cheese & an olive tapenade.

Crusty bread loaf with roasted garlic, olive oil & herbed sea salt.

Choice of two mains. (Alternate Drop)

Twice cooked slow roasted asian duck with steamed asian greens.

Grilled atlantic salmon with fresh mustard spring greens & a lemon aioli dressing.

Oven roasted chicken parmigiana with proscuitto, napoli sauce and swiss cheese on smashed chat potatoes and green beans. (Vegetarian option with eggplant)

Pan seared eye fillet on a potato gratin with roasted mixed mushrooms, wilted spinach and red wine jus.

Choice of two desserts. (Alternate Drop)

Warm sticky fig pudding with vanilla icecream & butterscotch sauce.

Warm espresso chocolate mud cake with icecream & fresh strawberries.

Baked lemon cheese cake with raspberry coulis & chantilly cream.

Vanilla panacotta with raspberry coulis & mixed berries.

TEA & COFFEE to be served with Dessert.

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Function Menus

Menu Two. (\$55.00 per person)

Choice of Five canapes.

- Mediterranean vegetable & fetta arincini balls with chilli jam.
- Herbed felafel with hummus & crispy flat bread.
- Tempura king prawns with red chilli nahm jim dipping sauce.
- Parmesan crumbed whiting fillets with tartare.
- Salt & pepper crusted squid with homemade aioli.
- Moroccan lamb mini pies with tzatziki.
- Herbed pikelets with fresh pear, blue cheese and walnut cream.
- Seared yellow fin tuna on sticky rice with wasabi aioli & roe.
- Asparagus, leek and parmesan savoury tart.
- Beef en croute with bearnaise sauce & soft herbs.
- Mini crab cakes with coriander paste & fresh chilli.
- Seared atlantic salmon cubes with a ginger & almond dipping sauce.

Choice of two mains. (Alternate Drop)

Twice cooked slow roasted asian duck with steamed asian greens.

Grilled atlantic salmon with fresh mustard spring greens & a lemon aioli dressing.

Oven roasted chicken parmigiana with proscuitto, napoli sauce and swiss cheese on smashed chat potatoes and green beans. (Vegetarian option with eggplant)

Pan seared eye fillet on a potato gratin with roasted mixed mushrooms, wilted spinach and red wine jus.

Choice of two desserts. (Alternate Drop)

Warm sticky fig pudding with vanilla icecream & butterscotch sauce.

Warm espresso chocolate mud cake with icecream & fresh strawberries.

Baked lemon cheese cake with raspberry coulis & chantilly cream.

Vanilla panacotta with raspberry coulis & mixed berries.

TEA & COFFEE to be served with Dessert.