



Banquet Hall Menu

Soup and Entrée Selections

Accompanied by freshly baked bread rolls, whipped unsalted butter, EVOO and balsamic vinegar

Soups

Hot and sour Chinese mushroom and tofu soup (gf)

Curried butternut pumpkin and coconut soup (v/gf)

Vegetable minestrone and pesto soup (v)

Entrees

Hot Entrees

Spicy miso and lime glazed chicken breast with sesame rice and carrot and Ginger Puree (gf)

Curried Hiramasa kingfish fillet with braised yellow lentils, mint and chilli raita (gf)

]Saffron and pea carnaroli risotto with shaved parmesan and toasted Almonds (v/gf)

Cold Entrees

Mongolian beef fillet with sambal oulek, green beans, potato wafer and crispy shallots (gf)

Marinated prawns with avocado, tatsoi, chimichurri mayonnaise and charred sour dough

Citrus cured and poached Tasmanian salmon with pickled cucumber and EVOO labneh (gf)

Roasted field mushroom with camembert and beetroot napoleon and crème fraiche (v/gf)

Caprese salad with basil aioli, shaved Parma ham and deep fried ravioli (gf)

Entree Tasting Plates

Tasting Plate One

Spicy miso glazed chicken breast with sesame rice and carrot and ginger slaw (gf)

Roasted field mushroom with camembert and beetroot napoleon and crème fraiche (v/gf)

Marinated prawns with avocado, chimichurri mayonnaise and charred sour dough

Tasting Plate Two

Mongolian beef fillet with sambal oulek, green beans, potato wafer and crispy shallots (gf)

Citrus cured and poached Tasmanian salmon with pickled cucumber and EVOO labneh (gf)

Caprese salad with basil aioli, shaved Parma ham and deep fried ravioli (v)



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Main Courses

Beef

Roasted beef fillet steak with forest mushroom cap, rosti potato and red wine jus (gf)

Star anise, orange and cinnamon braised beef cheek with potato gratin and braising jus

Lamb

Roasted lamb cutlets with ratatouille, white parmesan polenta and rosemary jus (gf)

Garlic and black pepper braised lamb shank with creamy potato mash and jus (gf)

Poultry

Paprika roasted chicken breast and chicken pastilla with savoury rice and chermoulah cream

Roasted confit of chicken and duck with French style peas, potato gratin and jus

Fish

Roasted snapper fillet with chilli mussels, lemon and dill mash and parsley butter sauce (gf)

Pan grilled barramundi fillet with sautéed spinach, rosti potato and hollandaise sauce (gf)

Vegetarian

Forest mushroom and phyllo pie with zucchini and potato rosti and parsley butter sauce

Root vegetable and ricotta biryani with crispy onions and tomato and coriander sambal (gf)



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Desserts

Coffee, banana and candied walnut joconde with vanilla ice cream (v)

Strawberry and orange pavlova with passionfruit curd and mango cornette (v)

Chocolate mousse cake with pecan pie crunch and butterscotch sauce (v)

Rosewater brulee with gulab jamun, pistachios and honey wafer (v)

Coconut milk pudding with seasonal fruit and berries (v)

Dessert Tasting Plate

Strawberry and orange pavlova with passionfruit curd and mango cornette (v)

Rosewater brulee with gulab jamun, pistachios and honey wafer (v)

Chocolate mousse cake with pecan pie crunch and butterscotch sauce (v)

Table Sharing Petite Desserts

Please select 3 items

(including freshly brewed coffee, tea and chocolates)

Mini ice cream cornettes with chocolate ganache (v)

Petite pecan and butterscotch pies (v)

Rosewater brulee with gulab jamun (v/gf)

Fresh seasonal fruit skewers (v/gf)

Petite fruit pavlovas with passionfruit curd (v/gf)

King Island Cheeses

Roaring 40's blue, Seal Bay triple cream brie and Surprise Bay cheddar with savoury crackers, walnuts and semi dried fruit (v)



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Pricing

	Standard	UWA/Members
Entree Options		
Soup	\$12.00pp	\$10.50pp
Entree	\$21.00pp	\$19.50pp
Entree Tasting Plate	\$25.00pp	\$23.50pp
Main Course Options		
Main Course	\$39.50pp	\$38.00pp
Dessert Options		
Dessert	\$18.50pp	\$18.50pp
Dessert Tasting Plate	\$23.50pp	\$23.50pp
Shared Mini Desserts	\$15.50pp	\$15.50pp
Cheese Platters		
Shared (additional course)	\$8.50pp	\$8.50pp
Shared (in lieu of dessert)	\$12.50pp	\$12.50pp
Individual (additional course)	\$16.50pp	\$16.50pp
Individual (in lieu of dessert)	\$20.50pp	\$20.50pp

Alternate drop entrée - \$2.50pp

Alternate drop main course - \$5.00pp

Alternate drop dessert - \$2.50pp

Choice main course - \$10.00pp (maximum 150 guests)