



## Function Menu



Archie's on the Park function menus are designed so you can choose the style of menu you require, tailored to suit your budget. You will find on the following pages, choices of entrée, main fare & dessert in separate price categories. All function menus are priced to include crusty damper rolls.

Please note that these menus serve only as a guide to the type of cuisine available for functions. If you have any special requirements, questions or requests, you are welcome to contact us.

Prices may vary due to availability and as a result of market value. If this situation should arise after your menu has been decided upon, you will be advised of this with the option to alter your menu choices available to you in this instance.

These menus are costed to be served alternate drop. Should you wish to choose a triple drop menu, an additional \$5 per person would apply.

Final numbers, which shall be invoiced, are required one week prior to the function.

*If you have any special requirements, questions or requests you are welcome to contact us!*

### Hors D'oeuvres

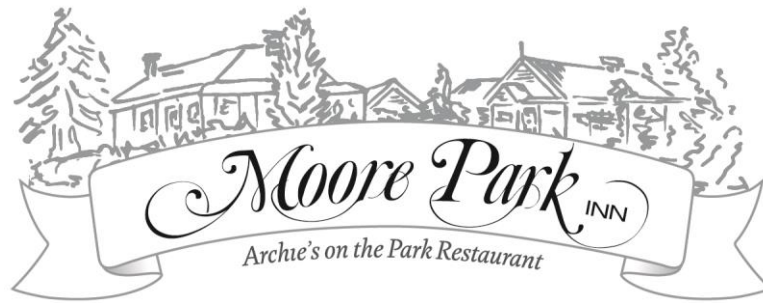
**\$8 per guest**

Includes 3 styles of cold or warm canapés, served on Blinis, with hot Hors d'oeuvres of vegetarian mini spring rolls and samosas.

*You may wish to offer an extended range of Hors d'oeuvres, choices of which are available upon request, and are subject to additional costing.*

### Tea & Coffee

**\$5 per guest**



## Entrées

### **\$14 per guest:**

Chef's selection of soups:

- ❖ Leek soup with bacon lardons
- ❖ Roasted Vegetable Soup
- ❖ Cauliflower & Parsnip Soup with Parmesan croutons
- ❖ Antipasto platter for one

### **\$16 per guest**

- ❖ Braised beef and mushroom, served in a crispy pastry case
- ❖ Chicken Tikka Masala Skewers, served with a Greek Salad
  - ❖ Chicken & asparagus / mushroom crepe (seasonal)
- ❖ Warm Thai beef salad with a lime & lemongrass dressing

### **\$18 per guest**

- ❖ Warm salad of lamb loin with a chilli-mint dressing
- ❖ Salad of warm smoked trout, potato, tomato & herbs
- ❖ King prawn fettuccini with lemon, chilli & garlic (60 guests or less)
- ❖ Seasonal smoked salmon with a tomato salad & caper confit

### **\$19 per guest**

- ❖ Confit salmon served with goat's cheese cream on a fennel & celery salad
- ❖ Salad of thinly sliced rare eye fillet with a Dijon mustard mayonnaise, served with capers, lemon & salad leaves
- ❖ Pan seared ballotine of quail wrapped in Prosciutto, with a seeded mustard dressing & rocket leaves



## Main Fares

### **\$30 per guest**

- ❖ Breast of chicken pocketed with bacon & bocconcini finished with a roasted tomato jus
- ❖ Breast of chicken rolled in prosciutto on truffled mash, asparagus & a mustard sauce
- ❖ Lamb shanks braised in tomato, chickpeas & bacon served on creamed potato with preserved lemon & parsley gremolata
- ❖ Pan seared fillet of Barramundi, served on creamed potato & herb salsa

### **\$32 per guest**

- ❖ Sage & Parmesan crusted Pork Cutlet with parsnip puree, apple compote & rosemary jus
- ❖ Char grilled porterhouse served on a bed of creamy mash potato & topped with a red wine jus (60 guests or less)
  - ❖ Roasted fillet of Atlantic salmon on a prawn risotto topped with a béarnaise sauce
  - ❖ Chicken breast fillet with a smoked tomato & potato gratin served with a thyme jus
    - ❖ Chinese five spice duck breast on sautéed bok choy & saffron pilaf rice

### **\$35 per guest**

- ❖ Fillet of Tuna with a warm Nicoise Salad
- ❖ Roasted scotch fillet served on a bed of creamed potato & topped with a red wine jus
  - ❖ Grainfed lamb loin rolled with a basil & pinenut stuffing, served with balsamic marinated tomatoes
- ❖ Breast of chicken stuffed with apricots & walnuts & finished with a white wine & tarragon sauce, served with whole roasted Chat Potatoes

### **\$38 per guest**

- ❖ Rack of lamb; four cutlets served on either creamed potato or sesame infused sweet potato & topped with a red wine jus
  - ❖ Grilled Eye fillet served with your choice of accompaniments:
    - Whole roasted onions, button mushrooms, with a seeded mustard jus
    - Parsnip puree, caramelised onion & sautéed brussel sprouts
    - Potato gratin served on pepperonata with fresh sugar snap peas (seasonal)

*Please choose your accompanying jus or sauce: Béarnaise sauce, Red Wine Jus, Thyme Jus*



## Desserts

Please note that most desserts are served with vanilla bean ice cream, however, you may contact us if you would like another choice.

### **\$14 per guest**

- ❖ A trio of sorbet & ice cream

### **\$16 per guest**

- ❖ Classic lemon tart
- ❖ Chocolate & hazelnut pudding, topped with a chocolate ganache
  - ❖ Sticky Date Pudding
  - ❖ Bread & Butter pudding, served with vanilla ice cream
  - ❖ Fig & Walnut Pudding
- ❖ Profiteroles filled with Grand Marnier crème patissiere & topped with your choice of either chocolate ganache or a caramel sauce
  - ❖ Fresh seasonal fruit salad, served in a brandy snap basket with sorbet
  - ❖ Individual lemon & Cointreau cheesecake with spun toffee on a berry coulis
    - ❖ Tiramisu served with seasonal berries
    - ❖ Traditional Crème Caramel

### **\$18 per guest**

- ❖ White chocolate & lemon panna cotta with balsamic marinated strawberries & hazelnut ladyfingers
- ❖ Poached seasonal fruit served on icing sugar meringue base with your choice of ice cream with a nougatine twist
  - ❖ Dark Chocolate Torte
- ❖ Soft centred dark chocolate fondant pudding (30 guests or less)

