

Glenferrie Hotel Function Menu

ENTRÉE (select two)

A bowl of home made soup (of your choice) served with homemade damper
Traditional Caesar salad, cos lettuce, bacon, parmesan cheese and croutons topped with a poached egg with or without anchovies

Carpaccio of Atlantic salmon served with infused lime, coriander and extra virgin olive oil with home made brioche and a baby herb salad

Our house made potato gnocchi served with napoli sauce, fresh basil and shaved parmesan cheese

Grilled prawns wrapped in with proscuitto on baked white polenta with a roast capsicum beurre blanc

Malaysian sambal calamari on steamed bok Choy served with grilled roti chanai

Traditional Lebanese Fotouch salad of lettuce, baby spinach, cucumber, tomato, capsicum and Spanish onion topped with dukka seasoned chicken breast and a pomegranate dressing

Spinach and ricotta agnolotti served with a pumpkin and pine nut sauce with grated grana cheese

Lamb Rogan josh curry served with saffron rice, raita and homemade naan bread

Platters of antipasto to share including smoked and cured meats and seafood, hommus dip, char grilled veg and assorted Mediterranean accompaniments served with grilled assorted bread

Mixed continental dip platters to share served with marinated olives, home made semi dried tomatoes, garnish salad and grilled flat bread

Main (select two)

Atlantic salmon on roasted sweet potato mash with red table salsa drizzled with reduced balsamic vinegar

Beef Wellington - Eye fillet wrapped in puff pastry with pate, mushrooms and bacon on potato stack with green beans

Chicken breast stuffed with spinach and fetta on a spinach and leek cake with a roast capsicum beurre blanc

Braised lamb shank with creamy mash potato served with green beans in their own braising juice

Barramundi fillet served on celeriac and potato mash with steamed greens and a caper and lemon sauce

Individual stuffed lamb roast with pumpkin and potato roesti and broccolini served with a rosemary and garlic jus

Porterhouse steak on creamy potato stack and broccoli topped with wild mushroom sauce

Chicken thigh filled with porcini mushroom and thyme farce served with a smoked beetroot timbale and snow peas with caramelized onion and orange jus

Desserts (select two)

Vanilla crème brullee served with raspberry coulis and white chocolate ice-cream

English lemon curd tart with double cream and an orange and brandy sauce

Cinnamon spiced poached pear with runny cream caramelized Logan syrup and grilled homemade banana cake

Flourless chocolate cake with double cream and homemade caramel sauce

Old fashion homemade brandy snap baskets with strawberries vanilla bean ice-cream and crème anglaise

Platters of cheese and fruit to share

Please enquire about vegetarian or dietary requirements when booking

If selecting the porterhouse, all steaks will be served the same as per your request

Final numbers to be confirmed one week prior

Select 2 courses \$33 per head (e/m, m/d served 50/50)

3 courses \$39 per head(e/m/d served 50/50)