



Deluxe Menu

Fresh White or Wholegrain Bread Roll

Entrée

(maybe substituted with Roaming Canapés - conditions apply)

Soup

Choices are: Creamy Seafood Chowder,
Asian Style Chicken & Sweet Corn Chowder & Prawn Toast,
Classic French Onion, Roast Capsicum and Tomato,
Creamy Curry Laksa - with either Vegetables, Chicken, Seafood or Beef.
Pumpkin, Minestrone, Leek & Potato, Chicken & Vegetable, Mixed Vegetable.

King Prawn Gateaux

Succulent King Prawns with a Herb Mayonnaise topped with a Cucumber Salsa

Chicken & Beef Kebabs

Served on a bed of Rice with a Satay sauce

Fillet of Emperor Fish

Lightly Grilled & served with Vegetable Noodles and Fresh Lime & Herb Glaze

Lemon Pepper Chicken Fillets

Snow Peas, Red Onion and Bean Sprout Salad drizzled with a Spicy Soya Sauce

West Australian Reef Fish

Sauteed and Enveloped in a Light Herb Crepe with a Chablis Cream

Smoked Salmon

Flecked with Shallots with a Dill and Lime Dressing

Seafood Kebab

Prawns, Squid and Scallops flavoured with Sweet Soy and Coriander
accompanied by a Saffron Balsamic Rice, Salad Leaves and Honey Sesame Dressing

Three Mushroom Risotto

with Shaved Parmesan and Lemon Thyme

Bruchetta

Chicken Caesar Salad

Spinach & Ricotta Tortellini

Bound with a Smoked Salmon & Cream Garlic Jus, topped with Crispy Leeks

Anti Pasta Plate

Marinated Feta, English Spinach, Char Grilled Vegetable Parcel
complemented with a creamy Roasted Capsicum & Sun Dried Tomato Sauce

Cajun Chicken Tenderloins

served on a bed of Mixed Sprout & Baby Spinach Salad, drizzled with a Mango Crème

Salt and Pepper Squid

with Asian Salad and Crispy Noodles

Main Course

Rack of Lamb

with Potato and Parsnip Crumble & Soft Herb Dressing

Fillet of Barramundi

served on Potato Mash with White Wine Sauce

Chicken Filo Parcel

wrapped and baked in Filo Pastry & stuffed with Spinach and Feta

Premium Beef Sirloin

served with Garlic Mash & Herb Butter

Lemon Sage Chicken Breast

with Herb Risotto & Shaved Parmesan Cheese

Spaghetti Navona

Creamy Bacon, Mushrooms and Herb Sauce

Table Service



Spaghetti Navona

with Creamy Bacon, Mushrooms and Herb Sauce

Grilled Tasmanian Salmon Steak

Served with Pesto, Risotto and Tomato Essence

Red Emperor Fillets

Grilled and topped with a Rich Crab Thermidor Sauce

Chicken Mignon

Breast of Chicken with Bacon, wrapped, baked and topped with a Garlic Sauce

Premium Lamb Cutlets

Served with Two Tone Potato Rosti and Rosemary Jus

Char Grilled Beef Medallions

Served with Mushroom and Pastry Scrolls and a Dianne Sauce

All Main Courses are served with

Vegetable and Salad accompaniments served to the table

Desserts

Brandy Snap Basket

Melon Liqueur drizzled on a Mango and Vanilla Ice Cream
with a Champagne Honey sauce

Tiramisu

with Tia Maria Anglaise

Profiteroles

with Kahlua Cream

Sticky Date Pudding

Covered with delicious Caramel Sauce

White Chocolate Bread & Butter Pudding

with mixed fruit, covered in a White Chocolate Sauce

Apple and Blueberry Crumble

served with Custard and Cream

Pavlova

Individual Pavlovas topped with Coconut Cream
and Strawberries, complemented with Mango and Raspberry

Chocolate Mousse

served with Rum and Raisins and a Black Cherry Sauce

French Vanilla Rice Pudding

with compôte of Forest Berries

Fresh Fruit Salad Cocktail

seasonal Fresh Fruits presented in a Martini glass and served with Cream

Tasting Plate

3 mini selections including:

- Devonshire Cream Scones & Strawberry Conserve

- Fruit Custard Tarts

- Eclairs

Chocolate Chocolate

Brandy flavoured Chocolate Mousse, Chocolate Crepe
with a Chocolate Cream and Chocolate Sauce

Tea & Coffee & Chocolates

Choose One Entree, One Main and One Dessert.

Alternate Drop or Extra Choices attract an additional charge.
Contact your Matilda Bay Functions Coordinator for information and pricing.