

# Darling Pavilion

## FUNCTION MENU

### PLATTERS

[APPROX 10 PAX]

#### CHEESE [V] [GFO] \$110

Assorted Australian cheeses, grapes, quince paste, assorted crackers & crisp bread

#### VEGE STICKS & DIPS [VG] [GFO] \$70

Carrot, cucumber & celery sticks with Chef's selection of dips

#### ANTIPASTI [GFO] \$120

Grilled Mediterranean vegetables, marinated olives, grilled haloumi, grilled chorizo, tzatziki, stretched flat bread

#### MEDITERRANEAN CHARCUTERIE [GFO] \$140

Selection of cured meats, pickled vegetables, assorted dips, stretched flat bread

#### FRESH SEAFOOD [GF] \$180

Natural oysters & cucumber dressing, swordfish crudo & citrus, fresh king prawns & cocktail sauce

#### HOT SEAFOOD \$140

Prawn twister, salt & pepper calamari, scallops in the half shell, fish cocktails, tartare sauce & lemon

#### SEASONAL FRUIT PLATTER \$90

Assorted seasonal fresh fruit

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### HAND STRETCHED PIZZA PLATTERS

24 PIECES \$90

#### VEGAN [VG]

Pumpkin puree, vegan cheese, beetroot, zucchini, Spanish onion, rocket

#### MARGHERITA [V]

Tomato, fior di latte, fresh basil, extra virgin olive oil

#### MUSHROOM & TRUFFLE [V]

Tomato, fior di latte, wild mushrooms, porcini, truffle oil, parmesan

#### SAUSAGE & BROCCOLI

Tomato, fior di latte, Italian sausage, broccoli, garlic oil

#### SPICY PEPPERONI

Tomato, fior di latte, pepperoni, parsley, chilli flakes

#### SUPREME

Tomato, fior di latte, capsicum, red onion, mushroom, ham, pepperoni, olives

## SKEWER PLATTERS

[24 PIECES]

### PRAWN \$110

Grilled prawn, chipotle mayonnaise

### CHICKEN \$100

Grilled marinated chicken, pesto mayonnaise

### LAMB \$100

Grilled lamb, tzatziki

### PORK \$100

Grilled pork, mango chutney

## SLIDER PLATERS

24 X BURGERS \$120

### GRILLED HALOUMI CHEESE BURGER [V]

Chargrilled eggplant, basil yoghurt

### CHICKEN BURGER

Grilled chicken breast, lettuce, avocado, chipotle mayonnaise

### SLOW COOKED LAMB

Spinach, garlic & cucumber yoghurt

### CLASSIC CHEESEBURGER

All beef Angus patty, American cheese, pickles, onion, burger sauce

## BITE PLATTERS

24 PIECES PER PLATTER \$80

### COLD

#### POTATO & CARAMELIZED ONION

FRITTATA [V] [GF]

Roasted garlic aioli

#### TOMATO TARTLET [V]

Whipped feta, basil pesto

#### PRAWN & AVOCADO TARTLET [GFO]

Jalapeno

#### CHICKEN & PESTO MAYONNAISE [GFO]

Toasted Baguette

#### CURED BEEF CROSTINI [GFO]

Chive & pepper cream cheese

### HOT

#### QUATTRO FORMAGGI ARANCINI [V] [GF]

Roasted garlic aioli

#### MUSHROOM PUFF TART [V]

Porcini, truffle, chives

#### PRAWN TWISTERS

Smoked paprika aioli

#### LAMB & CHORIZO EMPANADA

Cumin & honey yoghurt

#### PORK & FENNEL SAUSAGE ROLL

Tomato chutney

## SET MENU

2 Course Option \$65pp

3 Course Option \$75pp

### ON ARRIVAL

#### HAND STRETCHED GARLIC BREAD [V]

Confit garlic & herb butter, parmesan

### ENTREE (CHOOSE 3)

#### PARMESAN CRUMBED ARTICHOKE [V]

Roasted garlic aioli

#### SALMON TARTARE [GF]

Fennel, fried capers, herb oil, prawn crackers

#### FRIED BABY CALAMARI

Smoked paprika aioli, garlic, parsley, grilled lemon

#### CHAR-GRILLED PRAWNS [GF]

Tomato & cucumber salsa., whipped feta cheese

#### GRILLED LAMB SKEWERS [GF]

Cumin & honey yoghurt, olive oil, lemon

### MAIN (CHOOSE 2)

#### WHOLE MARKET FISH

#### WHOLE SPLIT CHICKEN

#### WHOLE ROASTED SHOULDER OF LAMB

### SIDES (CHOOSE 3)

#### CREAMY MASH [GF] [V]

#### SEASONED CHIPS [V]

Aioli

#### LEAF SALAD [GF] [V]

Honey & mustard dressing

#### GREEK SALAD [GF] [V]

Tomato, cucumber, capsicum, black olives, feta, lemon, oregano

#### ROASTED POTATOES [GF] [V]

Crispy garlic & rosemary

#### GREEN BEANS [GF] [V]

Parsley & garlic oil

### DESSERT (CHOOSE 1)

#### LEMON & YOGHURT CAKE

Chantilly, orange curd, almond brittle

#### TIRAMISU

Coffee & liqueur soaked savoiardi biscuit, sweetened mascarpone, coco, shaved dark chocolate