

# Darling Pavilion

## FUNCTION MENU

### PLATTERS [APPROX 10 PAX]

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

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

#### BREADS & DIPS [VG] [GFO] \$60

Warm crusty bread 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

#### SYDNEY ROCK OYSTERS [GF] \$120

3 dozen oysters with mignonette dressing, lemon & roe vinaigrette, wasabi aioli

#### HOT SEAFOOD \$120

Prawn twister, salt & pepper calamari, battered barramundi, tartare sauce & lemon

#### SEASONAL FRUIT PLATTER [VG] \$90

Assorted seasonal fresh fruit

#### FRESHLY FRIED CORN CHIPS [VG] \$60

With guacamole, tomato salsa & red bean mole

*\*Gluten free bread available, \$15 per platter*

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### HAND STRETCHED PIZZA PLATTERS

24 PIECES \$90

#### VEGAN [VG]

White bean puree, vegan cheese, sweetcorn, spinach, Spanish onion, salsa verde

#### MARGHERITA [V]

Tomato, fior di latte, fresh basil, extra virgin olive 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 [GF]

Grilled prawn, chipotle mayonnaise

### CHICKEN \$100 [GF]

Grilled marinated chicken, pesto mayonnaise

### LAMB \$100 [GF]

Grilled lamb, tzatziki

### PORK \$100 [GF]

Grilled pork, mango chutney

## SNACK BOXES

24 PIECE NOODLE BOXES \$100

### CHICKEN POKE

Cabbage, crisp noodles, sesame dressing

### MIXED GRAINS [V]

Whipped feta, quinoa, barley, puffed rice, balsamic dressing

### PRAWN SALAD

Prawns, cherry tomatoes, cos lettuce, pinenuts, parsley, lemon dressing

## SLIDER PLATERS

24 X BURGERS \$120

### GRILLED HALOUMI CHEESE BURGER [V]

Chargrilled zucchini, basil yoghurt

### CHICKEN BURGER

Grilled chicken breast, lettuce, avocado, chipotle mayonnaise

### CLASSIC CHEESEBURGER

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

## BITE PLATTERS

24 PIECES PER PLATTER \$80

### CURED SALMON

Lemon & dill crème fraiche, rice cracker

### TOMATO TARTLET [V]

Whipped feta, basil pesto

### PRAWN & AVOCADO TARTLET

Jalapeno

### CHICKEN & PESTO MAYONNAISE

Toasted Baguette

### CURED BEEF CROSTINI

Chive & pepper cream cheese

### QUATTRO FORMAGGI ARANCINI [V]

Roasted garlic aioli

### JALAPENO, CHEESE & CORN POPPERS [V]

Aioli

### PRAWN TWISTERS

Smoked paprika aioli

### VEGETABLE EMPANADA [V]

Romesco sauce

### 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)

#### FRESH BURRATA [V]

Pear, pepitas, toasted quinoa, baba ghanoush, pita

#### SALMON TARTARE [GF]

Fennel, fried capers, herb oil, prawn crackers

#### FRIED BABY CALAMARI

Preserved lemon, aioli, parsley, lemon

#### GRILLED HALOUMI [GF]

Lemon vinaigrette, watermelon & mint

#### 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

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

Parsley & garlic oil

### DESSERT (CHOOSE 1)

#### STICKY DATE PUDDING

Pecan caramel, vanilla ice cream

#### VANILLA PANNACOTTA

Berry compote