

T H E E S P L A N A D E H O T E L

FUNCTIONS - FIXED MENUS

Fixed Menu Options

Menu A: \$65 per head, 3 courses. (Choice of 1 Entrée/Main/Dessert)

Menu B: \$75 per head, 3 courses. (Choice of 2 Entrée/Main/Dessert)

Menu C: \$85 per head, 3 appetizers & 3 courses. (Choice of 2 Entrée/Main/Dessert)

Appetizers

- 1: Snapper cakes with tomato & spring onion mayonnaise
- 2: Goujons of flathead fried & served with lemon mayonnaise
- 3: Tandoori marinated chicken with rocket yoghurt rolled on pita bread
- 4: Home made parmesan cheese straws
- 5: Lightly fried noodle pancakes topped with spicy avocado & salmon roe

Entrée

- 1: Blue swimmer crab chowder
- 2: Prawn Ravioli with shellfish cream
- 3: Smoked Tasmanian salmon serve with corn fritters & lemon mayonnaise
- 4: Roasted Vegetable Terrine with a light tomato sauce (served cold)
- 5: Traditional Thai beef salad

Main

- 1: Roasted eye fillet with a shallot & thyme sauce served on wilted spinach & chive mash
- 2: Slow roasted pork loin, with braised fennel & Pernod sauce served with steamed baby potatoes and greens
- 3: Double roasted duckling, porcine & roasted mushroom sauce with grilled polenta & greens.
- 4: Roasted Veal with tarragon infused sauce, fresh asparagus & truffle mash
- 5: Grilled tuna/marlin/swordfish
 - a: on a traditional nicoise salad,
 - b: in a spiced coconut broth with bok choy & rice noodles
- 6: Seared Kangaroo with sweet & sour leeks, roasted baby beetroot, wilted spinach & potato tossed with rosemary & garlic

Dessert

- 1: Chocolate & Almond Cake, served with fruit puree & cream
- 2: Coconut & passion fruit tart
- 3: Frosted lime tart
- 4: Mango & strawberry meringue cake
- 5: Chocolate & hazelnut mousse cake with fresh berries & cream