

Set Menu

2 COURSE \$65

3 COURSE \$75

STARTERS:

DIPS PLATE WITH CHOICE OF SUNDRIED TOMATO TAPINADE, OLIVE TAPINADE, CREAMY SMOKE SALMON DIP, SHWARMA, PROSCIUTTO IN BABY ENGLISH SPINACH AND ROCKET PESTO.
BUTTER FRIED GARLIC BREAD TOPPED WITH SALSA VERDE AND PARMESAN
HERB BREAD MADE WITH SALSA VERDE.

ENTREES:

KING PRAWN SPRING ROLLS WITH A THAI DIPPING SAUCE. GARLIC PRAWNS IN CHILLI TOMATO SAUCE WITH CROSTINI.
RAVIOLI STUFFED WITH SLOW COOKED LAMB IN A RED WINE SAUCE (RAVIOLI CAN BE STUFFED WITH RATATOUILLE FOR VEGETARIAN OPTION)
SEARED SCALLOPS WITH CAULIFLOWER PUREE, TOPPED WITH APPLE, RADISH AND TOASTED PINE NUTS.
SWEET CHILLI AND PLUM CHICKEN WITH STIR FRIED VEG AND CRISPY NOODLES.
SOFT SHELL CRAB WITH ROASTED GARLIC BUTTER AND ROCKET SALAD.

MAINS:

SLOW ROASTED LAMB WITH PROVOLONE CHEESE ON SAUTED ROSEMARY POTATOES.
CHICKEN ROULADE FILLED WITH SALSA VERDE, WRAPPED IN PROSCIUTTO SERVED WITH LEMON COUS COUS SALAD.
VEAL ESCALLOPS ON CREAMY GARLIC MASH WITH RED WINE JUS.
CRISPY SKIN PORK BELLY WITH MASTER STOCK AND ASIAN VEG.
GRILLED MEDITERRANEAN VEGETABLE STACK WITH A RED WINE TOMATO SAUCE AND PESTO.
TRUFFLED MUSHROOM RISOTTO WITH PEAS, SHALLOTS AND PINENUTS.
ROASTED PUMPKIN RAVIOLI IN A PINENUT AND SAGE BURNT BUTTER SAUCE

DESSERTS:

SLOW BAKED CHEESE CAKE (ANY FLAVOUR, RECOMMEND BANANA/MANGO, WHITE CHOCOLATE/RASPBERRY)
FRANGELICO PANNA COTTA, WITH TOFFEE SAUCE AND TUILES BISCUITS.
CHOCOLATE TRUFFLES FILLED WITH ORANGE SABAYON SERVED WITH CINNAMON ANGLAISE RAINBOW CURD, LEMON,
LIME, ORANGE, STRAWBERRY AND PEACH CURD SERVED WITH ALMOND WAFERS
ANY FLAVOURED SUNDAES (PRIOR NOTICE REQUIRED) SERVED WITH ACCOMPANYING FRUITS AND BISCUITS.
& CHEESE PLATES

CROYDON LN

Canape Menu

6 CANAPES FOR \$45 | 8 CANAPES FOR \$60
10 CANAPES FOR \$75

CROSTINI, SUNDRIED TOMATO TAPENADE

CROSTINI, OLIVE TAPENADE

CROSTINI, CREAMY SMOKE SALMON

CROSTINI, ROMESCO

DOLMADES STUFFED WITH CHARGRILLED CAPSICUM,
CAMELIZED APPLE, PINE NUTS

KING PRAWN SPRING ROLL WITH A THIA DIPPING SAUCE

VEGETABLE SPING ROLL WITH A THAI DIPPING SAUCE

JERKED CHICKEN SKEWERS WITH A TOASTED PEANUT CRUMB

MEATBALLS IN A RED WINE JUS

BEEF TACO WITH TOMATO SALSA AND SOUR CREAM

SWEET POTATO ROSTI WITH PEAR CHUTNEY

PORK BELLY BITES WITH A HORSERADISH AND SOUR CREAM
DIPPING SAUCE

PRAWN WONTONS WITH SWEET CHILLI SAUCE

GRAZING BOARDS AVAILABLE STARTING AT \$15 PER PERSON

A selection of cheeses or meats or both

CROYDON LN