

formal affairs

2 Course **\$65 pp** | 2 Course Alternating **\$70 pp**
3 Course **\$80 pp** | 3 Course Alternating **\$85 pp**

Entrees

- Beef Kofta On White Bean Puree With A Lemon & Dill Dressing (gf)
- Braised Leek, Black Olive Tapenade, Cherry Tomato & Goats Cheese Tart (v)
- Lemon Myrtle Chicken Skewers with Minted Yoghurt and Mixed Leaves (gf)
- Prawn & Chive Wontons with Asian Slaw and Dipping Sauce
- Rockmelon Bruschetta With Goats Cheese And Prosciutto
- Tomato & Bocconcini Arancini On Capsicum & Tomato Passata (v)

Mains

- Pesto Crumbed Cauliflower Steak With Potato & Pumpkin Gratin (v,gf)
- Pea & Broadbean Risotto With Parmesan Crips (v/gf)
- Za'atar Chicken With Orange & Herb Couscous
- Blackberry & Sesame Pork Fillet On Rustic Mash With Wilted Spinach (gf)
- Barramundi Fillet with Italian Potatoes and Lemon Butter Sauce (gf)
- Slow Cooked Beef On Pea Puree With Sweet Potato Gratin (gf)

Desserts

- Baked Berry Cheesecake with raspberry couli (gf)
- Choc raspberry date sponge, coconut ganache & buckwheat crumble (gf,vg)
- Citrus Tart with Vanilla Cream (gf)
- Apple & Rhubarb Crumble Tart served with Vanilla Cream
- Vanilla Panna Cotta Served with Fresh Berries (gf)
- Orange Lime & Pistachio Cake with Pistachio Crumb (gf)



Why not add some shared sides!

Each shared side serves 8-10 people,
Min 2 per kind per event. Served to each table.

- Roquette & shaved grana padana salad with balsamic vinigerette (v,gf) \$50
- Charred broccoli with toasted almonds with soy sesame drizzle (v, gf) \$65
- Parmesan Crusted Roast Potatoes (v,gf) \$65

**Bread Roll &
Butter Portion
Per Person + \$3.00**

*All pricing excludes
any equipment hire
charges (if applicable)
and staff charges
to service your event.*



**MUSEUM OF
AUSTRALIAN
PHOTOGRAPHY**



sit downs

min 20 pax

relaxed menu

Entree

- Meatballs in tomato & capsicum sugo with toasted ciabatta
- Roast vegetable, pesto & goats cheese tartlet (v)
- Pork San Choy Bow Lettuce Cup (gf)
- Chicken & Sundried Tomato Filo Parcel
- Mexican Street Corn Croquettes (GF)

Main

- Grilled sesame soy chicken breast on Broccoli Rice (gf)
- Spinach & Ricotta Cannelloni with Tomato Sugo & Parmesan (v)
- Chicken Parmagiana with Potato Gratin & Salad
- Beef Chilli Con Carne, Guacamole, Sour Cream & Corn Chips (mild) (gf)
- Baked gnocchi with tomato & capsicum sugo (v)

Dessert

- Baked Berry Cheesecake with raspberry couli (gf)
- Choc raspberry date sponge coconut ganache & buckwheat crumble (gf,vg)
- Citrus Tart with Vanilla Cream (gf)

Main Only **\$40 pp** | Main Alternating **\$45 pp**
2 Course **\$60 pp** | 2 Course Alternating **\$65 pp**
3 Course **\$70 pp** | 3 Course Alternating **\$75 pp**

Menu Subject to change and seasonal supply.

*All pricing excludes any equipment hire charges (if applicable)
and staff charges to service your event.*

