



rox

BRASSERIE

FUNCTION

MENUS



CLASSIC FUNCTION MENU

Minimum 20 people - Select 2 courses • Entrée and Main OR Main and Dessert

ENTRÉE

(Choice of two items served alternately)

Fried Haloumi w Heirloom Tomato & Basil

Classic Prawn Cocktail

Warm Lamb Fillet Salad w Rocket and Feta Dressing

Sauteed Gnocchi in a Creamy Wild Mushroom Sauce

Teriyaki Chicken Tenderloins, Rice Pilaf and Stir-Fried Broccoli

Wild Mushroom and Pea Risotto

MAIN

(Choice of two items served alternately)

Chicken Breast in a Garlic White Wine Cream Sauce w Season Vegetables

200g Beef Fillet w Mushroom Sauce and Creamy Mash

Tender Pan-fried Veal Cooked in White Wine, Lemon Juice and Cream Sauce w Season Vegetables

Pan-fried Barramundi w Salsa Verde

Baked Salmon on Ratatouille & Rice

DESSERT

(Choice of two items served alternately)

Baked Cheesecake w Double Cream

Profiteroles w Vanilla Custard

Chocolate Fudge Brownie w Vanilla Bean Ice Cream

Baked Apple Strudel w Cinnamon Ice Cream

Meals include fresh bread rolls and butter, tea, coffee and chocolates

PRICE PER GUEST: \$45



PREMIUM FUNCTION MENU

Minimum 20 people - 3 course menu

ENTRÉE

(Choice of two items served alternately)

Pan-fried King Prawns, Garlic and Butter Sauce on a bed of rice

Tasmanian Smoked Salmon w Avocado Vinaigrette

Warm Chicken, Bocconcini and Avocado Salad w Baby Spinach

Fettucini in a cream sauce w Prosciutto & Wild Mushrooms

Roasted Field Mushrooms & Sauté Spinach baked w Buffalo Bocconcini & drizzled with Basil Pesto

Carpaccio of Beef w Rocket, Parmesan and Balsamic

MAIN

(Choice of two items served alternately)

Grain-fed Marinated Rump Steak served on a bed of Garlic Cheese Mash with Season Vegetables

Free-range Chicken and Wild Mushroom Risotto

Baked Atlantic Lemon Salmon with Chargrilled Asparagus and Chat Potatos

Seafood Linguine (prawns, scallops and mussels) tossed in a light tomato chilli sauce

Herb Crusted Lamb Rack w Potato Gratin and Baby Carrots

Grilled Snapper w Lime Butter and Sautéed Vegetables

DESSERT

(Choice of two items served alternately)

Baked Cheesecake w Double Cream

Profiteroles w Vanilla Custard

Chocolate Fudge Brownie w Vanilla Bean Ice Cream

Baked Apple Strudel w Cinnamon Ice Cream

Meals include fresh bread rolls and butter, tea, coffee and chocolates

PRICE PER GUEST: \$55