

## **COCKTAIL MENU**

***Approx 12 pieces per person***  
***Gluten Free and Vegetarian options available on request***

*PLATTER OPTION 1 Cost \$12.00 per person*

- Party Pies
- Sausage Rolls
- Mini Dim Sims
- Spring Rolls (v)
- Pizza Wedges
- Mini Samoas (v)

*PLATTER OPTION 2 Cost \$18.00 per person*

- Spinach & Feta Triangles (V)
- Thai Chicken Homemade Sausage Rolls
- Dips and Bread Platter (V)
- Prawn Twisters
- Bruschetta (V)
- Marinated chicken wings

*PLATTER OPTION 3 Cost \$23.00 per person*

- Satay Chicken Skewers
- Meditarrean Lamb Kofta Balls
- Mini Quiches (v)
- Sweet Chili Prawns
- Salt'n'Pepper Squid
- Nori rolls (V)

*Ph> 53 321155 Fax> 53 334459*



## FUNCTION MENU ONE

*If you require any special dietary needs we can arrange an appropriate menu on prior request*

(Choice of 2 - served alternatively)

### ENTRÉE

Soup of the Day

Salt & Pepper Calamari served on a garden salad with lemon aioli

Tender beef strips marinated in an Asian inspired dressing and juillien vegetables

### MAIN

Roast porterhouse steak cooked medium rare with chips, salad and red wine jus

Chicken Parmagiana served with garden salad and chips

Grilled Fish of the day with garden salad and beer battered fries

Spiced cous cous and grilled vegetable salad (v)

### DESSERT

Cake of the day served with cream

Apricot and apple crumble served with cream

Honey panna cotta with glazed poached apricots

COST: 2 Course \$40.00 per person

3 Course \$45.00 per person

## FUNCTION MENU TWO

# CITYOVAL

RESTAURANT • CAFE • BAR

*If you require any special dietary needs we can arrange an appropriate menu on prior request*  
(Choice of 3 –served alternatively)

## ENTRÉE

Garlic prawns served on toasted ciabatta

Thinly sliced rare beef on a roquette, walnut and blue cheese salad with seeded mustard dressing

Bruschetta topped with tomato, basil and feta on toasted ciabatta bread

## MAIN

Eye Fillet Steak on a bed of roasted kipfler potatoes, roasted shallot and asparagus with red wine jus

Grilled Atlantic Salmon served on stir fry vegetables and vermicelli noodles

Lamb back strap marinated in Greek spices served on a crisp Greek salad topped with tzatziki

Chicken ballotine filled with brie and quince paste served with green beans and a potato rosti napped with a white wine cream sauce

Thai vegetable green curry served with jasmine rice, naan bread and yoghurt

## DESSERT

Honey panna cotta with glazed poached apricots

Cake of the day served with cream

Trip of gelato served with almond tuile

Apricot and apple crumble served with cream

Cost: 2 Course \$45.00 per person

3 Course \$50.00 per person

## Function A-la-carte menu

### Entrée

*Soup served with toasted ciabatta bread*

*Calamari pieces lightly coated in salt'n'pepper served with roquette and aioli*

*Bruschetta topped with tomato, basil and feta on toasted ciabatta bread*

*Smoked salmon salad with fried capers, shallots and zesty lemon*

*Thinly sliced rare beef on a roquette, walnut and blue cheese salad with seeded mustard dressing*

### MAIN

*Home made freshly crumbed chicken breast fillet topped with chefs own Napoli sauce, ham and cheese served with salad and chips*

*Ocean fresh fish served with chips, garden salad, lemon and tartare*

*Chicken ballotine filled with brie and quince paste served on green beans and a potato rosti napped with a white wine cream sauce*

*Porterhouse steak with a fresh garden salad and beer battered fries*

*Thai vegetable green curry served with jasmine rice, naan bread and yoghurt*

*Lamb back strap marinated in Greek spices served on a crisp Greek salad topped with tzatizi*

*Calamari pieces lightly coated in salt'n'pepper on a fresh garden salad with aioli and lemon*



## **Function A-la-carte menu**

### **DESSERT**

*Honey panna cotta with glazed poached apricots*

*Cake of the day served with cream*

*Trip of gelato served with almond tuile*

*Apricot and apple crumble served with cream*

Cost: Main Course \$30.00 per person

2 Course \$40.00 per person

3 Course \$50.00 per person

Ph>53 321155 Fax> 53 334459 E>[cityoval@bigpond.net.au](mailto:cityoval@bigpond.net.au)