

## **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 Samosas (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
- Mediterrenean 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 with roquette and aioli

Kangaroo fillets cooked medium rare served on a warm vegetable salad

### MAIN

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

Chicken Parmigianino served with garden salad and chips

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

Risotto with feta, spinach, roasted pumpkin and macadamia nuts (v)

### DESSERT

Cake of the day served with cream

Apple and rhubarb crumble served with double cream

Pumpkin and date pudding with caramel sauce

COST: 2 Course \$40.00 per person

3 Course \$45.00 per person

CITY OVAL  
RESTAURANT • CAFE • BAR

FUNCTION MENU TWO

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

ENTRÉE

Prawn and scallop brochette served on jasmine rice with a creamy garlic sauce

Kangaroo fillets cooked medium rare served on a warm vegetable salad

Roasted vegetables in a golden brown pastry case with rocket and a balsamic glaze

MAIN

City Oval sirloin (400g) served with a fresh garden salad and fries

Grilled ocean fresh fish served with chips, garden salad, lemon and tartare

Pork fillet filled with caramelized apple, apricot and ginger served on sweet potato wedges and broccolini topped with a spiced plum sauce

Caponata filled chicken breast with a tomato tarragon sauce on green beans and mashed potato

Vegetables in a green curry served with jasmine rice, naan bread and yoghurt

DESSERT

Pumpkin and date pudding with caramel sauce

Cake of the day served with cream

Espresso pudding with a white chocolate ganache

Apple and rhubarb crumble served with double 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*

*Roasted vegetables in a golden brown pastry case with roquette and a balsamic glaze*

*Prawn and scallop brochette served on jasmine rice with a creamy garlic sauce*

*Kangaroo fillets cooked medium rare served on a warm vegetable salad*

### 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*

*Caponata filled chicken breast with a tomato tarragon sauce on green beans and mashed potato*

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

*Vegetables in a green curry served with jasmine rice, naan bread and yoghurt*

*Pork fillet filled with caramelized apple, apricot and ginger served on sweet potato wedges and broccolini topped with a spiced plum jus*

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

*Smoked salmon and scallops tossed through fettuccini with a rich roasted garlic sauce*



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

### **DESSERT**

*Pumpkin and date pudding with caramel sauce*

*Cake of the day served with cream*

*Espresso pudding with a white chocolate ganache*

*Apple and rhubarb crumble served with double cream*

Cost: Main Course \$30.00 per person

2 Course \$40.00 per person

3 Course \$50.00 per person

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