

# Moore Park Inn



## Function Menus

Archie's on the Park function menus are designed so you can choose the style of menu you require, tailored to suit your budget. You will find on the following pages choices of entree, main fare & dessert in separate price categories. All function menus are priced to include crusty damper rolls.

Please note that these menus serve only as a guide to the type of cuisine available for functions. If you have any special requirements, questions or requests, you are welcome to contact us.

Prices may vary due to availability and as a result of market value. If this situation should arise after your menu has been decided upon, you will be advised of this with the option to alter your menu choices available to you in this instance.

These menus are designed to be served alternate drop. Should you require a menu with choice or wish to elect to serve a triple drop menu, your menu selection will require individual costing.

Final numbers, which shall be invoiced, are required one week prior to the function. All prices include GST. Please also note that a Room Hire Fee of \$100 is applicable for total exclusive use of the venue

## Hors d'oeuvres

\$6 per person

Includes 3 styles of cold or warm canapés, served on Blinis and in Mini Savoury Tarts, with hot Hors d'oeuvres of vegetarian mini spring rolls & samosas

You may wish to offer an extended range of Hors d'oeuvres, choices of which are available upon request, and are subject to additional costing, once your choices are finalised.

## Tea & Coffee served with Chocolate Fudge

\$4 per person

## Function Menus

## Entrees

### \$14 per person

Chef's selection of soups:

Cream of mushroom soup with lemon & rosemary

Roasted pumpkin & cumin seed

Cream of potato & leek with bacon lardons

Vegetable gateau, with black olive tapenade & lavosh

Savoury Tart Platter

### \$16 per person

Braised beef and mushroom, served in a crisp pastry case

Chicken & asparagus / mushroom crepe (seasonal)

Warm Thai beef salad with a lime & lemongrass dressing

Miso Soup served with scallop dumplings

### \$18 per person

Warm salad of lamb loin with a chilli-mint dressing

Antipasto platters – per 2 guests

Asparagus spears rolled in prosciutto with a cracked pepper hollandaise (seasonal)

Salad of warm smoked trout, potato, tomato and herbs

King prawn fettucini with lemon, chilli & garlic (60 guests or less)

Seasoned smoked salmon with a tomato salad & caper confit

Tasmanian Oysters – served natural (half dozen)

### \$19 per person

King prawn and avocado salad with a strawberry vinaigrette

Confit salmon served with goats cheese cream on a fennel & celery salad

Tasmanian oysters served with kaffir lime jelly (half dozen)

Salad of thinly sliced rare eye fillet with a dijon mustard mayonnaise,  
served with capers, lemon & salad leaves

## Main Fare

### \$28 per person

Breast of chicken pocketed with bacon & bocconcini finished with a roasted tomato jus

Lamb shanks braised in tomato, chickpeas & bacon served on soft polenta  
with preserved lemon & parsley gremolata

a choice of pan seared Atlantic salmon or fillet of Barramundi,  
served on creamed potato, with a tomato & herb salsa,

Confit duck served on a roasted field mushroom risotto drizzled with parmesan oil

### \$30 per person

Char grilled porterhouse served on a bed of creamy mash potato  
& topped with a red wine jus (60 guests or less)

Roasted fillet of barramundi on a prawn & fennel risotto topped with a dill mayonnaise

Chicken breast fillet with a smoked tomato & potato gratin served with a thyme jus

Chinese five spice duck breast on sautéed bok choy & saffron pilaf rice

### \$32 per person

Roasted scotch fillet served on a bed of creamed potato & topped with a red wine jus

Grainfed lamb loin rolled with a basil and pinenut stuffing, served with balsamic marinated tomatoes

Breast of chicken stuffed with apricots & walnuts & finished with a white wine & tarragon sauce

Rack of lamb (4 cutlet), served on either creamed potato or sesame infused sweet potato  
& topped with a red wine jus

Crisp skin barramundi served with blue swimmer crab cake & bok choy sautéed in ponzu sauce

Breast of chicken rolled in prosciutto on truffled mash, asparagus & a mustard sauce

### \$33 per person

## Function Menus

Roasted scotch fillet served with your choice of accompaniments:  
whole roasted onions, button mushrooms, with a seeded mustard jus  
parsnip puree, caramelised onion & sautéed brussel sprouts  
potato gratin served on pepperonata with fresh sugar snap peas (sugar snap peas are seasonal)  
please choose your accompanying jus or sauce

Bearnaise Sauce

Red Wine Jus

Thyme Jus

Loin of Lamb rolled with Spinach, Fetta & Pine Nuts  
on Cannellini Bean Purée & Red Pepper Sabayon

## Dessert

*Please note that most desserts are served with vanilla bean ice cream, however you may choose from the selection below if you wish to accompany your dessert choice with ice cream other than vanilla bean*

### \$14 per person

a trio of sorbet & ice cream:

selections may be made from the list below

#### Ice creams include....

Vanilla Bean, Dark chocolate, White chocolate, Butterscotch, Turkish Delight, Honeycomb, Gingerbread, Praline, Roasted Almond, Lemon Curd, Lavender & Honey, Cardamon, Chamomile, Orange & Saffron, Coconut, Coffee, Yoghurt, Custard Apple, Caramel, Honey Bay Leaf, Pistachio, Liquorice

#### Sorbets include....

Lemon, Lime, Passionfruit, Pineapple, White Chocolate, Dark Chocolate, Green Apple, Caramelised Apple, Mixed Berry, Yoghurt, Mango, Pear & Rosewater, Raspberry, Peach, Quince, Honey Dew & Midori, Lychee, Persimmon, Lavender, Champagne & Vanilla

### \$16 per person

Classic lemon tart

Chocolate & hazelnut pudding, topped with a chocolate ganache

Sticky Date Pudding

Fig & Walnut Pudding

Profiteroles filled with Grand Marnier creme patissiere,  
& topped with your choice of either chocolate ganache or a caramel sauce

Fresh seasonal fruit salad, served in a brandy snap basket with yoghurt sorbet  
or you may choose from the selection listed above

Individual lemon & cointreau cheesecake with spun toffee on a berry coulis

## Function Menus

\$18 per person

White chocolate & lemon panna cotta with balsamic marinated strawberries & hazelnut ladyfingers

Poached seasonal fruit served on icing sugar meringue base  
with your choice of ice cream with a nougatine twist

Traditional creme caramel

Dark chocolate torte

Soft centred dark chocolate fondant pudding (50 guests or less)

**Brule Selection:**

Mandarin & Saffron

Orange & Cardamom

Espresso & Kahlua

Dark Chocolate & Rosewater

Lime & Ginger