



EVENT MENU

Canapés

Sydney Rock Oysters, Mignonette Dressing
Hiramasa Kingfish Sashimi with Pickled Radish and Fennel
Buckwheat Blini with Herb-cured Salmon, Caviar And Crème fraiche
Roasted King Prawn, Lime & Black Pepper
Salt Cod Beignets, Saffron Aioli
Szechuan Peppered Chicken
Potato, Rosemary, Goats Curd Frittata
Spinach & Taleggio Arancini
Crab, Chilli, Vodka Aarancini
Boudin Blanc (Chicken & Porcini Sausage in Brioche)
Prosciutto Serrano, Grissini
Rare Roast Beef, Celeriac Remoulade

Manly Pavilion Signature Bread & Olive Board

Berkelo Sourgough Bread
Warm Marinated Olives
E.V.O.O (Extra Virgin Olive Oil)

Entree

French Onion Soufflé
½ Dozen Oysters Natural, Mignonette Dressing
Baby Salt & Pepper Calamari, Endive, Fennel, aioli
Herb Cured Salmon, Crème Fraiche, Horseradish, Beetroot, Hazelnuts
King Prawn Salad, Celeriac Remoulade, Ruby Grapefruit, Flying Fish Roe
Roasted Beetroots, Chickpeas, Aromatic Greens, Goats Cheese
Buffalo Mozzarella, Heirloom Tomatoes, Serrano Prosciutto, Grissini, Pedro Ximanez
Confit Duck Leg, Orange, Pistachio, Baby Spinach
Antipasto, Serrano Prosciutto, Sopressa, Spanish Omelette, Fresh & Pickled Vegetables
Risotto, Amaroni Red Wine, Taleggio, Radicchio
Rare Roast Beef carpaccio, Shaved Pecorino, Bitter Greens, Chilli
Grilled Scallops, Roquefort, Endive, Hazelnut Vinaigrette
Duck, Pork, Prune & Armagnac Terrine, Toasted Berkelo Sourdough, Pickled Cherries
Crab Tortellini, Shellfish Butter, Crispy Fried Leeks



Main

Roast Fillet Of Salmon, Mussels, Sauce Vierge, Asparagus, Kipfler Potato
Crispy Skinned Barramundi, Fennel, Zucchini, Radish, Mint
Roasted Breast Of Chicken Stuffed With Tarragon Quennel, Crushed Potatoes, Fried Olives & Tomato
Roasted Pork Belly, Carrot & Burnt Butter Puree, Radish, Raisins
Grilled Sirloin, Café De Paris, Potato Puree
Roast Beef Fillet, Sauce Béarnaise, Roasted Chats
Braised Beef Cheeks, Soft Polenta, Wild Olives & Cavolo Nero
Lamb Rump, Peas, Lettuce, Ham
Herb Crusted Lamb Rack, Onion & Garlic Soubise, Potato Gratin
Baked Cauliflower, Buckwheat, Harissa, Labneh, Puffed Rice
Grilled Spatchcock, Israeli Cous Cous, Preserved Lemon, Pomegranate & Mint
Grilled Tuna Fillet, Baked Chickpeas, Sauce Piperade

Sides

Green Beans, Almonds
Broccolini, Garlic & Chilli
Green Salad
Shaved Brussel Sprouts, Josephine Pear, Grains, Walnuts, Pecorino
Soft Polenta
Crushed Potatoes
Potato Puree
Baby Gem Lettuce, Roquefort, Walnut Vinaigrette
Mixed Roasted Vegetables
Roast Pumpkin, Fennel Seed & Chilli

Dessert

The Manly Pavlova, Champagne Cream, Raspberries, Passionfruit Curd
Chocolate Domingos Cake
Pear & Blueberry Trifle
White Chocolate & Passionfruit Crème Brulee
Double Baked Chocolate & Cognac Soufflé
Russian Buttermilk Pudding
Apple Tarte Tatin, Vanilla Ice Cream
Prune & Armagnac Tart, Fresh Cream
Peach Melba
Petit Fours - Biscotti & Chocolate Truffles - \$10pp
Cheese Platter - \$12pp