

DEAKIN LAKEHOUSE

SET MENU DINNER OPTIONS 2015

(35 - 80 PEOPLE) includes catering and private venue hire

ENTREE

- Pumpkin & sweet potato soup w fresh herbs, ciabbata croutons & sour cream
- Caesar salad: free-range chicken (or grilled scallops) & Otway bacon tossed w cos lettuce, shaved parmesan, crisp croutons, in our own creamy Caesar aioli
- Antipasto tasting plate (shared at your table) w warm Turkish bread & pita
- Seared Prawns: topped with crispy locally cured bacon, served on rice pilaf with grilled tomatoes in lemon scented olive oil and balsamic reduction
- Cheese & baby spinach risotto cake w grilled seasonal vegetables & fresh herbs, w a creamy hollandaise sauce, & rocket doused in balsamic vinaigrette
- Beef (or lamb) kebabs w hoi sin sauce, served w fragrant rice, julienne carrot & baby choy

MAIN COURSE

- Oven grilled barramundi w a fresh lemon & caper sauce, chipped roasted garlic potatoes & garden salad with a basil & lime vinaigrette
- Grilled free-range chicken breast, w a creamy Otway bacon & spinach sauce (or tomato, olive and basil Napoli sauce), scalloped baked potatoes & Italian style salad
- Oven roasted free-range chicken breast in a honey glaze, served on smashed basil potatoes & julienne vegetables, & topped with caramelised onions & balsamic reduction
- Thick sliced porterhouse, oven roasted in fresh rosemary, served w roasted pumpkin, roasted skin on chat potatoes & seasonal vegetables, w red wine jus
- Flathead in crispy batter with tempura calamari, Mediterranean salad, chips & citrus aioli

DESSERT

- Lemon curd tart with mango coulis and cream
- Dark chocolate mud torte with warm caramel sauce & cream (g/f option available)
- Orange Clementine cake with a sticky citrus glaze, berry coulis & cream (g/f)
- White chocolate cake layered with bourbon cream and berries, with coulis & cream
- Apple & raspberry almondine, with berry coulis and thick cream
- Two cheese plate with fresh & dried fruits, rosemary bread & crackers (to share)
- Sweetie plate: a tasting plate of mixed sweet indulgences (to share)

- Antipasto Platter each table x 2 main (50/50) x 1 dessert menu - \$50 (\$50 2016)
- Vegetarian, Beef & Seafood Yum Cha x 2 main (50/50) x 1 dessert menu - \$50 (\$50 2016)
- 1 entree x 2 main (choice) x 2 dessert (50/50) - \$58 (2 course \$47)
- Finger food selection x 2 main (choice) x 2 dessert (50/50) - \$58/ \$47 (\$58/\$47 2016)
- Finger Food x 2 main (50/50) x cheese & fruit/ sweet platters *to share* - \$58 (\$58 2016)
- 2 entrée (50/50) x 2 main course (50/50) x 2 dessert (50/50) - \$60 (\$61 2016)
- *Tea & coffee included with dessert - all options*

Please note - do let us know if you would like a quote on a variation other than these combinations listed