

THE GRANDSATAND

SAMPLE FUNCTION MENU

Appetisers, Entrees, Mains & Dessert
Two Courses \$35 per person, Three Courses \$45 per person
Four Courses \$55

Appetisers

Selection of Antipasto
(Salami, coppa, hommus, haloumi cheese, olives & grilled vegetables)

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Trio of Mediterranean Dips
(Salmon mousse, Babaganoush & Tzatziki with toasted Italian Bread)

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Greek Salads

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Entrée

Butterfly Quail

De-boned, oven roasted and served with grated potato cake, French eschalot confit & red wine sauce

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Salt & Pepper Calamari

Lightly deep fried and served with sweet & sour chilli jam

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Garlic Prawns

Fresh tiger prawns in garlic butter served on Jasmine rice

Main

Barramundi Fillet

Provençal crusted, pan fried & served with kiffler potato, baby spinach and tomato salsa

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Veal Parmigiana

Medallions of veal with roasted eggplant, mozzarella cheese & Napolitana sauce

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Moroccan Chicken

Breast of chicken marinated in harissa spice, oven roasted and served with mash potato & French Beans

Vegetarian options available