

BURNIE ARTS

alternate drop menu

Soups

Creamy Chicken & Corn (gf)

Farmhouse Pumpkin (gf, veg)

Minestrone (gf, veg)

Thai Sweet Potato (veg)

*Additional seasonal options available on request

13

Entree

Vegetarian Spring Rolls

Spring rolls, accompanied with chilli and plum dipping sauce (veg)

Thai beef salad

Tender marinated beef strips, served cold on Asian salad, finished with a Thai inspired sauce (gf opt)

Smoked Salmon with Avocado Salsa and Prawns

Smoked Salmon, zesty avocado and tomato salsa topped with prawns finished with a tangy dressing

Satay Chicken Skewers

Marinated chicken in a peanut satay sauce skewered and served on a bed of rice

Mains (served with a Dinner Roll)

37

Crackin' Asian Pork Belly

Asian inspired pork belly with crispy crackling, nestled on a bed of mash and stir fried greens (gf opt)

Prosciutto wrapped Chicken Breast

Tender chicken breast wrapped in prosciutto pocketed with sun dried tomatoes, camembert and spinach, drizzled with creamy pesto and pine nuts (gf opt)

Middle Eastern Lamb Shank

Tender slow braised lamb shank enhanced with a Middle Eastern flavours and sweet prunes, served on a bed of mashed potatoes and seasonal vegetables (gf opt)

Seasonal Fish

Oven baked seasonal fish served on a bed of mash with seasonal vegetables drizzled in a lemon sauce

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Desserts

15

Pavlova Roulade

Rolled Pavlova, filled with cream and seasonal fruit, served with a berry coulis

Sticky Date Pudding

Old fashioned favourite, served with butterscotch sauce, vanilla ice-cream and Chantilly cream

Cheesecake

A must for every menu, please enquire about the available flavours (gf)

Panna cotta

Sweet and delicate vanilla flavoured dessert, topped with berries and served with a berry coulis

Citrus Tart

Sweet pastry tart with tangy lemon curd served with a dollop of cream

Dessert Tasting Plate

18

Trio of desserts; three mouth-watering options include

Lemon meringue tart,

Berry cheesecake garnished with Persian fairy floss and Tiramisu,

Crumble (Apple, rhubarb, pear)

Terms and Conditions:

1. Menu served as alternate drop only. Min 30
2. Weekend catering an additional surcharge applies Saturdays 15% Sundays 30%
3. Confirmation of final catering numbers and special dietary needs are required at least 5 BUSINESS DAYS in advance of event date, and will be charged accordingly.
4. Additions after the confirmation date are not guaranteed to be catered for, however every effort will be made to accommodate changes. Charges may apply.
5. Children's options available on request.
6. Cakeage for special occasions, charged from \$3.00 per person.
7. Please note that menu items are subject to change due to availability of fresh produce and meat.
8. Tailored menus will be considered, please enquire with function coordinator.

*Prices current to 30th June 2025