

# BANQUET MENU

## 1 COURSE SET MENU \$28.90 per person

Please choose from following:

1 x Main

## 2 COURSE SET MENU \$37.90 per person

Please choose from following:

1 x Entree / Soup or 1 x Dessert

1 x Main

## 2 COURSE SET MENU \$39.90 per person

Please choose from following:

2 x Entree / Soup or 2 x Dessert

2 x Main

Served Alternately

## 3 COURSE SET MENU \$45.90 per person

Please choose from following:

1 x Entree / Soup

2 x Main

1 x Dessert

Served Alternately

## 3 COURSE SET MENU \$49.90 per person

Please choose from following:

2 x Entree / Soup

2 x Main

2 x Dessert

Served Alternately

ALL BANQUET OPTIONS MINIMUM 50 PEOPLE

[www.watsoniarsl.com.au](http://www.watsoniarsl.com.au)

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## SOUP

Minestrone, rich tomato, vegetable & pasta finished with Grana Padano

Sweet roasted pumpkin served with herbed sour cream

Moroccan Chicken & Chickpea, with coriander leaves and yoghurt

Potato & Leek, with bacon chips & herbed scone

Tomato & Basil with Grana Padano crouton

Green Pea & Shredded Ham Hock, with crème fraiche & crispy pancetta

## ENTREE

Veal and caramelized onion ravigote, red capsicum coulis, shaved parmesan and fried rocket

Bruschetta - grilled ciabatta, tomato, spanish onion, fresh basil, marinated fetta, olive oil, balsamic glaze

Salt & Pepper Calamari, fattoush salad, lemon aioli

Smoked Salmon Nicoise prepared with potato, capers, beans, olives and egg mayonnaise

Spinach & Ricotta Cannelloni, Grana Padano Crisp

Lamb Sausage, tortilla, rocket tabouli, pomegranate molasses, mint yoghurt

Braised Pork Belly, caramel soy, pickled vegetable salad

Caramelized Onion & Marinated fetta tart with a herb salad

## MAIN

Beef Medallion, sweet potato mash, green beans, crushed pancetta & a rich beef jus

Almond Crusted Barramundi Fillet, dill potato, bok choy, caper butter

Boneless Lamb Loin Medallions, pea & potato rosti, red wine jus

Atlantic Salmon, leek mash, prosciutto crisp, fennel & carrot salad, salsa verde

Lamb Rump, parsnip puree, beetroot and pomegranate butter

Basil Marinated Chicken Fillet, garlic mash, carrot chips, buttered beans, jus

Pork Rib Eye, seeded mustard mash, spiced cider red cabbage, apple puree

Herb & Lemon Chicken, sweet corn champ, wilted greens & thyme jus

Peppered Beef Medallion, horseradish mash, broccolini, mushrooms, port jus

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## DESSERT

Lemon Meringue Pie, berry coulis, double cream,  
freeze dried raspberry

Lemon Tart, vanilla mascarpone, pistachio tuile

Chocolate Mousse, couverture basket, chocolate cigar,  
vanilla anglaise

Sticky Date Pudding, butterscotch sauce, honey comb,  
double cream

Individual Pavlova, vanilla cream, mixed berry  
compote, coulis

Apple Crumble Tart, caramel syrup, double cream,  
popcorn brittle

Baked New York Cheesecake, mango sorbet,  
Persian fairy floss

Warm Chocolate Fudge Pudding, rum scented  
chocolate sauce, praline, double cream

Vanilla Panna Cotta, balsamic, pomegranate &  
strawberry salsa, crushed amoretti

Victorian Blue Cheese, quince paste, lavosh,  
muscatels, toasted walnuts

## CHILDREN

Any children 16 and over are classified as adults

## SPECIAL REQUIREMENT

Please advise our staff if you have special catering needs,  
such as food allergies or dietary requirements.

These must be advised in advance, requests on the day  
cannot be catered for.

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