

SRB

SAN REMO BALLROOM

Lunch & Dinner
Menu

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Entrée

(Choice of two menu items served alternating)

Potato gnocchi, pulled beef ragu, tomato sugo ricotta

Crispy calamari, kewpie mayonnaise, nam jim, slaw, shallots

Veal and caramelised onion ravioli, rich tomato, gremolata, veal jus

Tomato, buffalo mozzarella ravioli, cherry tomato, torn mozzarella, pesto, olive oil

Crispy pork belly, coconut panna cotta, Asian slaw, pork crumble

Lamb backstrap, freekeh salad, radish, soft herb, baba ghanoush

Saffron poached chicken salad, charred corn, smoked almond dressing, snow pea tenders,
chives, red onion, saffron mayonnaise

Crispy beef salad, harissa mayonnaise, tabouli herb salad

Main Course

(Choice of two menu items served alternating)

Lamb rump, crispy potato, beetroot salsa verde

Slow cooked lamb shank, potato mash, capsicum, almond raisin salsa, parsley

Master stock braised beef cheek, cucumber relish, spring onion, carrot ginger puree

Eye of the rump, smashed lemon potatoes, herbs, jus

Oven roasted chicken breast, potato rosti, corn puree, split tomatoes

Chicken breast, soft polenta, wild mushroom, chicken jus

Pan roasted barramundi, kale, fennel and broccoli slaw, buttermilk dressing

Eye fillet steak, celeriac puree, purple baby carrot, kieler potato, jus*

*Incurs additional cost - Market price

Shared Sides

(Choice of one menu item)

Cypriot grain salad lentil, seeds, yoghurt, pomegranate, raisins, herbs

Iceberg lettuce wedges, palm sugar dressing, chopped herbs

Rocket, blood orange, ruby grapefruit, fennel, avocado, lemon dressing

Baby cos, smashed tomato, sumac, shaved cucumber, red onion, radish, soft herbs seeds

Dessert

(Choice of two menu items served alternating)

White chocolate panna cotta, strawberry sponge, macerated raspberries

Lemon meringue tart, berry compote, meringue, Chantilly cream

Warm chocolate fondant, vanilla bean ice cream, dark chocolate glaze

Sticky date pudding, salted caramel ice cream, frosted pecans

Snickers caramel tart, crème fraiche, raspberry jelly, peanut crunch

Crème Brûlée tart, burnt meringue, hazelnut praline, macerated blueberries, raspberry jelly

Gianduja cremeux chocolate tart, Frangelico ganache, hazelnut praline, fairy floss

Belgian dark chocolate mousse, chocolate cake, pistachio soil, raspberry, gold pearls



Roving Dessert

(Choice of three roving menu items)

Banana rum confit tart, banana mascarpone Chantilly, caramelized pecan

Rich chocolate mud, chocolate crème patissiere

San Remo rocky road, white chocolate, coconut, pistachio, raspberry liquorice

Baked blueberry cheesecake, vanilla bean cream

Passionfruit curd meringue tart, mango dust

Churros, cinnamon sugar, chocolate dipping

Want more...

Shared

ANTIPASTO \$8.50pp

Selection of cured meats, marinated vegetables, olives, selection of breads

MEZZE \$6.50pp

Trio of dips, feta cheese, marinated olives, Turkish bread

MARINATED PRAWNS \$12.50pp

Cold poached dill and lemon marinated tail on prawns, classic cocktail sauce, lemon

FRUIT \$6.50pp

Seasonal fresh fruit platter

FROMAGE \$9.50pp

Cheddar, brie, blue vein cheese, crackers, quince paste, dried fruit & nuts

Late Night Bites

+\$15.00pp

30 minute event extensions

(Choice of one menu item)

Twice cooked pork belly, Asian slaw, sriracha mayo, soft milk roll

Texas BBQ rubbed beef burgers, grilled bacon, melted cheddar, coral lettuce, tomato, chipotle may

Salt & pepper squid, French fries, lime aioli (GF, DF, NF)

Moroccan lamb kofta, quinoa tabbouleh with tzatziki (GF)

Crumbed baby whiting fillet, chips, watercress tartare (GF, DF, NF)

Want more...

Interactive Stations

Antipasto Grazing

+\$20.00pp

Selection of cured meats, marinated bocconcini, soft stracchino, grilled peppers, eggplant, capsicum dip, hummus dip, selection of Artisan bread, crackers, marinated olives, dry fruits, grapes, aged balsamic vinegar, extra virgin olive oil

Oyster

+\$25.00pp

Selection of Pacific shucked oysters, Nam Jim dressing, mignonette sauce, tabasco, Worcestershire sauce, lemon, lime, baby capers, cracker pepper

Dessert

+\$18.00pp

Assorted mini tarts filled to order
Passionfruit curd, burnt meringue,
Banana rum confit, banana mascarpone Chantilly, caramelized pecan
San Remo rocky road, white chocolate, coconut, pistachio, raspberry liquorice
Baked blueberry cheesecake, vanilla bean cream
Flourless chocolate mud, Frangelico ganache, hazelnut praline, fairy floss
Macerated strawberries, basil, raspberry jelly

Cannoli

+\$15.00pp

Mini cannoli shells, Sicilian ricotta and cinnamon, chocolate ricotta, coffee ricotta, passionfruit curd
Pistachio soil, hazelnut praline, dark chocolate glaze, cocoa nib crunch

Fromage

+\$20.00pp

Panettone truffle, semi matured cacio pepper, Sunrise blue vein, stracchino soft marinated bocconcini, dry apricots, toasted walnuts, quince paste, grapes, herb crostini, coconut charcoal, beetroot, fennel & thyme
lavosh, selection of artisan bread