



Formal Lunch & Dinner Menu

Catering for less than 60 guests may incur a Sur Charge

Char grilled quail on a baked field mushroom with rocket and vincotta

Caprese Salad Layered Vine ripened tomatoes, Basil and Fresh Buffalo Milk Bocconcini drizzled with South Australian Olive oil finished with cracked pepper and freshly shaved Parma ham

Skewered Scallops Wrapped in Pancetta served on a bed rocket and pear salad

Thai Beef Salad ~ Tender beef strips tossed with cucumber, toasted peanuts, red onion, coriander, baby spinach, tomato, tossed in lime and sesame dressing finished with crunchy noodles.

Grilled Chicken tenderloins wrapped in bacon served on grilled vegetable terrine with sticky balsamic and light olive oil.

Fresh oysters grilled with pancetta, spinach and parmesan cheese

Antipasto Italiano, A colourful array of cold cuts, cheeses, olives, and other Italian delicacies

Salt and pepper squid lightly dusted in our own special seasoning and served on a bed of fresh salad greens

Parmesan and rice cake served with caramelized leek and tomato finished with a delicate white wine sauce

Chicken Satays~ Tender chicken fillet served on steamed rice with a mild coconut and peanut sauce

Arrancini Trio- Traditional parmesan and Rice balls filled with the chefs selection of fillings served upon a basil and tomato salsa garnished with shaved parmesan.

PASTA

Tortellini Alla Panna, Round meat filled pasta with a creamy ham and mushroom sauce.

Fusilli Napolitano, homemade pasta twist with a traditional tomato and basil salsa

Penne Con Pollo, Penne pasta tossed in a sauce of chicken, mushroom, capsicum, cream and caramelized tomato.

Pork and veal Lasagna or Vegetarian

Cannelloni Duo 1 filled with Spinach and ricotta and 1 with chicken and veal served with a traditional tomato and basil salsa finished with shaved parmesan

Orrechiette Pasta with Italian sausage, roast vine ripened tomato, green olive and basil ragu

MAIN COURSE

Slow Roasted Beef Fillet served on a bed of potato mash with a Shiraz glaze

Export quality beef scotch fillet grilled and served with a green pepper corn and sherry sauce served with creamed potato

Roast Grain Feed Sirloin steak served on a bed of potato and pumpkin mash napped with red wine gravy

Grilled Atlantic Salmon on a bed of warm potato and asparagus salad with a white wine sauce

SA King George Whiting Fillets, Crumbed and served with homemade tartare sauce rosemary potato and rocket salad

Barbequed Barramundi steak drizzled with a sweet chilly citrus dressing on a bed of rosemary potato

Oven Baked Chicken Breast Filled with pepper corn Brie and wrapped with prosciutto served on a bed of wilted baby spinach and sweet potato mash with caramelized tomato and cream sauce

Poached Chicken breast filled with a smoked salmon mousse on creamed potato napped with a white wine sauce

Pan Cooked Chicken Breast topped with asparagus and fresh mozzarella crowned with roasted capsicum and basil pesto on a bed of wilted spinach and roasted vegetable mash

Grilled asparagus on a potato and parmesan frittata

Spinach and Ricotta filled parcels topped with a tomato and basil salsa

Roast Pumpkin, baby spinach, mushroom and char grilled capsicum Risotto

Grilled Moisture Infused Pork Rib Eye served upon our signature potato and Seasonal green

DESSERT

Baked Lemon Curd cheesecake with whipped cream

Cinnamon Panna Cotta

Brandy Snap Baskets served with Amaretto strawberries and creamy vanilla ice-cream.

Sambuca and Coffee Tiramisu

Sticky Date Pudding served with butter scotch sauce

Chocolate, Chocolate, Chocolate Gateaux



Set Menu options can start from \$44.00 per person. Simply create your menu and forward to functions@mediterraneanexcellence.com.au for a quick reply (24 hours weekends may take longer), or use one of our chefs selections listed below. Linen, crockery, cutlery and white linen napkins included in 3 and 4 course meals. Prices valid to September 2021 and may vary due to seasonal pricing.

Chefs Selection 1 \$47.00 per person

Entree

Arrancini Trio- Traditional parmesan and Rice balls filled with the chef's selection of fillings served upon a basil and tomato salsa garnished with shaved parmesan.

Main Course

Roast Grain Feed Sirloin steak served on a bed of potato and pumpkin mash napped with red wine gravy.

Dessert

Baked Lemon Curd cheesecake with whipped cream

Chefs Selection 2 \$51.00 per person

Entrée

Penne Con Pollo, Penne pasta tossed in a sauce of chicken, mushroom, capsicum, cream and caramelized tomato.

Main Course

Roasted Pork Scotch Fillet served on roasted vegetables with apple demi glaze.

OR

Pan Cooked Chicken Breast topped with asparagus and fresh mozzarella crowned with roasted capsicum and basil pesto on a bed of roasted vegetable mash.

Dessert

Chocolate, Chocolate, Chocolate Gateaux



Chefs Selection 3 \$61.00 per person

Starter

Antipasto Platters, A colorful array of cured meats, provolone, Bocconcini, olives, frittata, marinated mushroom, roast capsicum and grilled artichoke.

Entrée

Tortellini Alla Panna, Round meat filled pasta with a creamy ham and mushroom sauce.

OR

Salt and Pepper Squid, SA Squid rings coated in our own special seasoning served on a bed julienne salad greens with a citrus Tartare.

Main Course

Export quality beef scotch fillet grilled and served with a green pepper corn and sherry sauce served with creamed potato.

OR

Barbequed Barramundi steak drizzled with a sweet chilly citrus dressing on a bed of rosemary potato.

Dessert

Cinnamon Panna Cotta

