

Formal Lunch & Dinner Seated

Menus

STARTERS & ENTREES Catering for a less than 60 guests will incur a Surcharge

Antipasto, A colourful array of cured meats, provolone, Bononcini, olives, frittata, marinated mushroom, roast capsicum, and grilled artichoke

Prawn Cocktails with a twist

Individual Seafood Sampler, Salt and Pepper Squid, Grilled Prawn Shaslicks and Crisp Skin Baked Atlantic

Salmon on a bed of vincotta coleslaw

Warm Chicken, Roasted Peppers, Melon and Rocket salad dressed with olive oil, Balsamic and Basil Dressing Parmesan & herb crumbed chicken tenderloins with wild rocket, roasted Roma tomatoes, sticky balsamic and light olive oil.

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

Sautéed Chicken, mushrooms, capsicums finished with a caramelized tomato and cream sauce served in a puff pastry pillow.

Lamb Or Chicken Satay, Tender Lamb or Chicken Skewers served with a spicy peanut and coconut sauce on a bed of Jasmine rice.

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

Orecchiette 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

Charcoal cooked tender chicken leg fillet stuffed with herb and cheese stuffing served with seasonal greens and sweet potato 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 Roasted Pork Scotch Fillet served on roasted vegetables with apple demi glaze

DESSERT

Baked coffee cheesecake with coffee cream

Cinnamon Panna Cotta Brandy Snap Baskets served with Amaretto strawberries and creamy vanilla ice-cream

Zambuca and Coffee Tiramisu

Sticky Date Pudding served with butter scotch sauce



Chef Selected Set Menu

Options 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 meal.

Prices valid to 1st of February 2026 and may vary due to seasonal pricing and venue location and equipment available

Selection 1 \$44.00

Entree Choice of Soup

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

Dessert Assorted Mini Continental cakes.

Selection 2 \$50.00

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 Alternate Drop

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 Assorted Mini Continental cakes.



Selection 3 \$80.00

Starter

Antipasto Platters, A colourful array of cured meats, provolone, olives, frittata, marinated mushroom, roast capsicum

Entrée

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

OR Alternate Drop

Salt and Pepper Squid, SA Squid rings coated in our own special seasoning served on a bed julienne salad green 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 Alternate Drop

Charcoal cooked tender chicken leg fillet stuffed with herb and cheese stuffing served with seasonal greens and sweet potato mash

Dessert

Assorted Mini Continental cakes

