



Formal Lunch & Dinner Menu

STARTERS & ENTREES

Catering for a less than 60 guests will incur a Sur Charge

Antipasto, A colorful 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 Shaslick 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

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

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

Chocolate, Chocolate, Chocolate Gateaux





Set Menu options start at \$40.00 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 1st of August 2023 and may vary due to seasonal pricing.

Chefs Selection 1 \$40.00

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

Baked coffee cheesecake with coffee cream

Chefs Selection 2 \$47.00

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

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 \$76.00

Starter

Antipasto Platters, A colorful array of cured meats, provolone, Bononcini, 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

