



elthamgateway

hotel | conference centre | restaurant

Function Menu

Entrée – Table platters of

Antipasto

Chef's selections of delicacies including morsels of prosciutto, salami, salt and pepper calamari, sun-dried tomatoes and olives

and

Bruschetta

Traditional Roma tomato, Spanish onion, basil and parmesan served on toasted ciabatta with olive oil

and

Garlic Ciabatta

Served with melted mozzarella cheese



Main Course – Guests choice of

Veal shank

Twice cooked with red wine, cannelli beans and thyme. Served with garlic and leek mash

or

Barramundi Trini

Northern Territory fillet pan seared and oven finished. Served atop a scallop and dill risotto with a lemon butter glaze

or

Tuscan Chicken

Rolled chicken breast with pancetta, rocket, pesto and fire roasted capsicum. Served with oven roasted potatoes and sautéed greens

or

Porterhouse

Certified Black Angus sirloin char-grilled to medium, served with a herb butter melt, roasted potatoes and sautéed greens (add \$3.90 per person)

Dessert – Guests choice of

Mango Panna Cotta

Served with roasted almond praline and double cream

or

Sticky date and Toffee Pudding

Traditionally served with double cream and warm toffee sauce

or

Duo of cheeses

Imported Brie and Blue vein cheese, served with dried apricots and Yarra Valley Lavosh

2 Course: \$38.00 per person

3 Course: \$44.00 per person

Private Room Hire

Strada Restaurant	(80-140 Guests)	\$150.00
Long Room	(45-80 Guests)	\$100.00
Conservatory Room	(40-60 Guests)	\$80.00
Vista Dining Room	(15-30 Guests)	\$70.00

Optional Extras

Balloon Package	\$170.00
House Party DJ (5 hour package)	\$400.00
Juke Box	\$330.00
Data Projector and screen	\$100.00
Microphone and PA system	\$150.00
Red Carpet	\$50.00