



## The Deck Alternate Banquet

1 course \$29.95    2 course \$39    3 course \$49

Our alternate drop banquet menu has been designed for parties of 20 upwards. We offer an excellent value menu designed so you can share an unhurried meal with family and friends. Simply select 2 dishes from each section; let us know in advance your choice!

### ENTREES

#### Pirri Pirri Chicken wings (gf)

Deep fried marinated with Portuguese spices served with tomato chutney and aioli

#### Crispy fried calamari

With garlic, chilli aioli and lemon

#### Albondegas

Homemade beef and lamb meatballs to an old family recipe, with tomato sauce and manchego cheese

#### Zucchini and white cheese fritters (gf/v)

Delicious fritters of shredded zucchini with soft goats cheese, sour cream and tomato pickle

#### Tomato & Labna Salad (gf)

With Binnorie labna, mint and Serrano ham

### MAINS

#### Seafood Jambalaya (gf)

New Orleans style risotto, with Snapper fillet, prawns, black mussels & tomatoes with capsicum, Chorizo, celery & herbs

#### Vegetable Paella (gf/v)

Saffron infused rice, cooked with green beans, asparagus, peas & tomatoes; finished with fresh herbs & olive oil

#### Twice cooked Duck legs (gf)

On warm French lentils with orange & watercress salad, sticky orange & plum sauce

#### Pan fried Snapper fillet

On a vegetable ratatouille with penne pasta

#### Char-grilled Smokey Paprika Chicken Breast (gf)

Served on garlic cream potatoes with tomato & coriander relish, watercress & asparagus

#### Pork Cutlet 'Vangellas' Style (gf)

A juicy pork cutlet, slowly char-grilled with rosemary salt, fresh lemon & oregano, with a side of patatas bravas, garden salad, fig & apple chutney & aioli

#### Slow Cooked 'Kleftiko' of Lamb \*\* (gf)

Tender lamb cooked with white wine & our special blend of house spices served on roasted spring vegetables, potatoes & chickpeas with lamb broth, mint salad, goats cheese & eggplant caviar

### DESSERT

#### Chocolate torte

Made with Belgian chocolate served with Jaffa ice-cream.

#### Profiteroles

Filled with fig & ricotta cream served with warm chocolate sauce & vanilla bean ice-cream

#### Turkish Almond Baklava

With Persian pistachio fairy-floss, caramelized angel dust & vanilla bean ice-cream

#### Cheese plate

Selection of cheeses with biscuits & a homemade apple & fig chutney

\*\*Add \$5 surcharge

