

EST. 2000

LAKE SIDE

RESTAURANT

*Lakeside
Restaurant
Functions*



As at July, 2023





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Grazing Plates – Sharing

Option 1

Entrée

antipasto

garlic prawns

salt & pepper squid

crumbed melanzane

crispy Asian chicken salad

arancini

Main

Italian salad

chicken pesto penne

kumara ravioli

Dessert

tiramisu or assorted Italian gelato

Price for above \$65 pp [food only] Minimum 50 adults

Option 2

Entrée

woodfired dipping bread plate
antipasto
garlic prawns
salt & pepper squid
crumbed melanzane
arancini

Main

Italian tomato & bocconcini salad
kumara ravioli
spaghetti Mediterranean
osso buco

Dessert

tiramisu or assorted Italian gelato

Price for above \$75.00 pp [food only] Minimum 50 adults

Option 3

Entrée

antipasto
garlic prawns
meat balls in napolitana sauce
crumbed melanzane
filled capsicum peppers [mince & bread crumb]
arancini

Main

Italian salad
chilli crab linguine
kumara ravioli
lemoni chicken breast fillets

Dessert

assorted Italian cheese and dried fruit

Price for above \$79 pp [food only] Minimum 50 adults

Cocktail Menu 1

hot canapés

semi dried tomato arancini [v]
pumpkin & spinach calzone [v]
cumin chicken & fetta calzone
duck confit croquettes
potato, corn & manchego cheese croquettes [v]
sweet potato & corn empanada [v]
chicken, jalapeno & cilantro empanada
quinoa falafel [v] [gf]
pumpkin, sage, & goats cheese frittata [v] [gf]
Thai fish cake
haloumi & zucchini fritter [v]
chicken involtini
pumpkin & capsicum involtini [v]
lamb fatayer
ricotta, fetta & chive pastizzi [v]
mini shepherd's pie
Moroccan lamb samosa
harissa lamb sausage rolls
rosemary, onion, fig & polenta tart [v]
salt & pepper squid with sweet chilli dip [gf]
crumbed calamari rings with curry aioli dip
minted lamb meatballs [gf]
beef, bocconcini & basil meatball
vegetarian spring roll [v]

cold canapés

chicken tikka & tamarind chutney

smoked salmon & lemon mascarpone crouton

assorted sushi [gf]

Moroccan chicken, tahini & creamy hummus

sticky chicken cucumber cups] gf]

rare roast beef & horseradish on crouton

[v] vegetarian

[gf] gluten free

prices are \$5.00 each

suggested minimum pieces per person should be 10

minimum number of people 60 adults

venue hire \$325

Cocktail Menu 2

substantial canapés

coconut prawns

Asian style blue swimmer crab cake

Vietnamese vegetarian rice paper rolls with dipping sauce [v] [gf]

green Thai chicken curry [served in noodle box]

tempura fish & rustic chips [served on cone]

smoked salmon & cream cheese crepe medallions

fresh king prawns [gf]

lamb kofta skewer

American cheese burger slider

pulled pork & coleslaw mini burger

herb crusted lamb cutlet

tamarind prawn skewer [gf]

fresh crab meat balls

satay chicken skewers [gf]

king crab & leek tartlet

Malay coconut crusted chicken skewer

Peking duck crepe

seared scallop, ginger & chilli mayo

kingfish & tuna sashimi

mini antipasto pine basket

crusty pork belly with spicy plum glaze

harissa lamb & minted yogurt sliders

assorted mini fruit tartlets [v]

prices are \$6.00 each

suggested minimum pieces per person should be 10

minimum number of people 50 adults

venue hire \$325

Cocktail Menu 3

canapés premium

tempura battered, citrus ricotta filled zucchini flower [seasonal] [v]

split scampi tail, chilli, coriander & ginger [gf]

seared scallop in a banana leaf basket, fresh mango salsa & baby herbs [gf]

pulled harissa lamb filo pastry basket with dill yoghurt

prosciutto wrapped banana king prawn tail in a sage butter [gf]

harissa king fish or tuna sashimi on rice pillows with jap mayo & flowerets
[gf]

mini grain fed beef tenderloin mignon with a mustard butter rosette [gf]

za'atar quail tulips with a pomegranate molasses

rockefeller oysters topped with prawn, smoked salmon & baby spinach
mornay [gf]

tamarind prawn, bok choy & rice noodle box

pancetta wrapped roasted duck, cranberry & pistachio terrine wheels

antipasto basket arrangement of local & imported cheeses, deli meats & fetta
filled peppers

prices are \$8.50 each

suggested minimum pieces per person should be 10

minimum number of people 50

venue hire \$325

Buffet Menu 1

dinner rolls

mustard & pepper crusted roasted beef

or

maple glazed ham on the bone

[carved by our chef]

gourmet sausages

southern style crispy chicken pieces

homemade lasagne or cannelloni

homemade arancini

roasted vegetables

homemade coleslaw

garden salad

gravy & cold condiments

espresso style tea and coffee

(Cost per person \$59.00)

Minimum 50 adults required

Venue Hire \$325.00

Buffet Menu 2

dinner rolls
mustard & pepper crusted roasted beef
maple glazed ham on the bone
[carved by our chef]
gourmet sausages
southern style crispy chicken pieces
homemade lasagne or cannelloni
roasted vegetables
homemade coleslaw
garden salad
gravy & cold condiments
assorted dessert

espresso style tea and coffee

(Cost per person \$69.00)

Minimum 50 adults required

Venue Hire \$325.00

Surf & Turf Buffet

Gourmet bread rolls

Choice of one

Roast Beef, Maple glazed ham or Fillet steak

Grilled herb chicken pieces

Gourmet sausages

Homemade Cannelloni or Lasagne

Penne with napolitana sauce

Grilled fish fillets

Grilled garlic prawns

Salt & Pepper Squid

Smoked salmon

Roasted Vegetables

Potato salad

Caesar salad

OR

Garden Salad

Tea and Coffee

Minimum 50 adults required

(Cost per person \$70.00)

Venue Hire \$325.00

Set Menu

Entrees

Kumara + Provolone Ravioli

Sweet potato filled & served with provolone, semidried tomato, pine nuts & basil in a napolitana sauce

Salt and Peppered Squid

Flash Fried and Served With A Lime and Sweet Chilli Dip

Crispy Asian Chicken Salad

Crumbed chicken with Asian dressing

Garlic Prawns

Olive Oil, Fresh Garlic, Fine Herbs and Crusty Bread

Jalapeno Peppers

Half peppers filled with chicken, corn & cream cheese, wrapped in bacon on a corn salsa & ranch dressing

Veal Tonnato

Delicate slices of tender veal on rocket with tangy tuna dressing & shaved parmesan

Haloumi & rocket salad

Rocket, semidried tomatoes, Spanish onion and pine nuts

Arancini

Your choice of

Asian crab

Semi dried tomato

Prosciutto & cheese sauce

Mains

[All mains served with chef's selection of seasonal vegetables]

Chicken Supreme

Chicken breast supreme filled with cream cheese, corn & baby spinach with a homemade creamy pesto sauce, mash & season vegetables

Lamb Rump

Marinated for 24 hours with olive oil, garlic, rosemary & honey drizzled with salsa Verde on roasted chats & cherry tomatoes

Grain Fed Fillet Steak

[MS2]

250-gram grain fed tenderloin fillet, mash & seasonal vegetables & dressed with pepper sauce

Tuscan Pork Belly

Crispy pork belly, potato gremolata, wilted spinach & sticky fig balsamic jus

Crispy skin salmon

Cooked with Asian style stir fried vegetables with ginger, & soy glaze

Herb crusted barramundi

With a creamy lemon sauce and served with Caesar salad

Veal Cutlet

250 gms herb & parmesan crumbed veal cutlet drizzled with a lemon & olive oil dressing on mash & side salad

Prosciutto & sage duck

Grilled duck breast supreme on roasted vegetables, citrus balsamic reduction & peach compote

Desserts

Tiramisu

Coconut & mango brulee [other flavours also available]

Sticky date pudding

Assorted Italian gelato

Limoncello Ricotta Cake

Apple & Walnut Slice

Chocolate Lava Cake

Vanilla Panna Cotta with Morello cherries

Fruit Platters [Shared]

Cheese Platters [Shared]

Espresso Coffee and Tea

Pricing & Additions

2 Courses \$59pp with garlic bread

3 Courses \$73pp with garlic bread

Canapés on arrival [chef's choice] \$4.50 per piece

Shared fresh prawn platters \$10pp

Grilled prawn platters \$12pp

Bruschetta \$4pp

Antipasto Platters \$10pp

Note:

menus are alternate serves

for exclusive use of room a minimum of 50 adults are required

[Unless other arrangements have been made with management]

for exclusive use of room a \$325 room hire will be charged

Please note as all our produce is freshly ordered, at times some may not be available and as such a similar replacement will be used.

Overview

PRICING INFORMATION

EVENT BUFFET A	\$59.00pp
EVENT BUFFET B	\$69.00pp
SURF AND TURF BUFFET	\$70.00pp
COCKTAIL FUNCTION	(various)
GRAZING PLATE #1	\$65.00pp
GRAZING PLATE #2	\$75.00pp
GRAZING PLATE #3	\$79.00pp

ALTERNATE MENU

2 Courses with Garlic Bread	\$59.00pp
3 Courses with Garlic Bread	\$73.00pp

ROOM HIRE

For exclusive use of restaurant [50 adult guests min] [4 hours]	\$325.00
Olympic Room Hire [25 adult guests min] [4 hours]	\$200.00

BEVERAGE OPTIONS

- 4-hour duration inclusive package \$55.00 pp.
Wines from Silver & bronze packages
This option provides you with continuous services of local Australian beer, personally selected red and white wines, sparkling, soft drinks and mineral water.

Refer to beverage packages for wine selections.

- Open bar tab.
- Personalised bar tab with a specified amount
- Cash bar

Beverage Packages

GOLD

Glasshouse Brut Reserve Chardonnay Pinot Noir

Tyrrell's Beside Broke Road

Sauvignon Blanc

Pinot Gris

Shiraz

Cabernet Sauvignon

SILVER

Peter Drayton Falling Leaf

Vintage Hills

Chardonnay

Cabernet Sauvignon

Cabernet Shiraz

Merlot

Please note at times some may not be available and as such a similar replacement will be used.

Children's Menu

\$15.00 pp

Selection From

Nuggets & chips

Cheese Pasta

Napoletana pasta

Schnitzel & chips

Fish & chips

- Includes ice cream & topping

Important Information

LAKESIDE RESTAURANT

Thank you for considering Lakeside Restaurant as a possible venue for your forthcoming event and it is with pleasure that we provide you with the attached information.

Your function details must be forwarded at least ten (10) working days prior to your event.

When having a function at Lakeside Restaurant, there are some important points for you to consider:

- Set menus and specially selected menus are only available for groups of 15 or more.
- Credit Card payments can be made over the phone.
- Should you require the exclusive use of the restaurant a minimum of 50 guests [adults] are required (unless alternative arrangements are made)
- A room hire fee of \$325.00 will apply if exclusive use of the restaurant is required.
- A room hire fee of \$200.00 will apply for the hire of the Olympic Room.
- **Bookings are not confirmed or guaranteed until a non - refundable deposit of \$800.00 is received.**
- Banking Information: Westpac / Lakeside Restaurant
BSB: 032 278 ACCT: 402799
- Guest numbers must be confirmed 10 days prior to the event and full payment is required at this time.
- We are happy to provide for special dietary needs. If required please advise at the time of confirmation.

Should you have any questions please feel free to contact us on 02 4729 3222 or should you prefer, we would be delighted to arrange a time to meet and show you our facilities and answer any queries that you may have.

Once again, thank you for the opportunity and we look forward to being of service and making that special event an unforgettable experience.

Regards,
Vince & The Team at Lakeside