

MEDITERRANEO FUNCTION MENUS

EXCLUSIVELY FOR BOOKINGS OF 15 PEOPLE OR MORE

PLEASE NOTE THE MENU OPTIONS ARE SUGGESTIVE ONLY, PLEASE DO NOT HESITATE TO CONTACT US IF YOU HAVE ANY QUESTIONS

- Option 1 and 2 are platter menus in which the starters and platters and salads are shared; desserts are optional. Minimum 15 guests apply
- Option 3 to 8 are semi a-la-carte menus that allow guests to choose their own courses.

Option 1

\$59 per person

Starter

Selection of homemade dips with fresh bread and olives

Platters

Mixed char grilled Meat Platter

A selection of grilled meat: eye fillet skewers, lamb cutlets, pork striploin, spicy burgers, cevapcici, chorizo and chicken fillets served on potato chips and Portobello mushrooms



Char grilled Seafood Platter

Fresh crab, Moreton Bay Bug, King Prawns, fresh fish fillet, stuffed calamari, prawn cutlets, char grilled & dressed with lemon butter sauce; on paella rice with Spring Bay mussels, baked parmesan half shelf scallops & crispy white bait



Accompanied by

Mediterranean 'Shopska' salad;
Char grilled Mediterranean vegetables;
Garden Salad with citrus dressing;
Balkan-style cabbage salad
Grilled hot chillies;

Option 2

\$69 per person

Starter

Fresh bread with olive oil and olives

Entree

Antipasto platters

Selections of marinated vegetables, house delicatessen cold meats, smoked salmon, grilled calamari & anchovies;



Main

Mixed char grilled Meat Platter
And
Char grilled Seafood Platter
And
Selection of salads
As listed in option 1

Dessert (Optional)

Extra \$12 per person

Jock's famous mixed berry, mango and lemon sorbets
Chocolate flourless almond cake & chocolate ice cream
Walnut Baklava with candied zest and lemon sorbet
Spiced sticky date pudding with vanilla bean ice-cream and Persian tea date.

Please advise us of your dietary requirements, especially any allergies

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EXCLUSIVELY FOR BOOKINGS OF MORE THAN 12 GUESTS

Option 3

*One-course Meal- min 20 guests
Weekday only & not in December
\$37 per person*

**Starter of Home-made Dips,
olives, oil & fresh bread**

Main

*Accompanied by Side dishes**

- Fish of the day, char grilled and served on prawn bisque paella rice and steamed seasonal vegetables
- Cevapcici, skinless Wagyu beef sausages, served traditionally on freshly diced Spanish onion and ajvar, a sweet paprika relish
- Premium MSA quality Black Angus Porterhouse, char grilled to your liking, on roasted potatoes and red wine beef jus
- Char grilled free-ranged chicken fillets served on a bed of spinach and chickpeas puree
- Vegetarian Stuffed Pepper, red pepper stuffed with mushroom, rice, chickpeas and grana padano, slow-cooked, on wilted spinach and olive oil mashed potato

Dessert (Optional)

Extra \$12 per person
As in Option 2

Option 4

Entrée and Main \$45 per person

Starter of olives, oil & fresh bread
(Optional Home-made Dips - \$3 p.p.)

Entrée

Antipasto to share: selections of marinated vegetables, delicatessen cold meats, smoked salmon, anchovies and grilled calamari;



Main

*Accompanied by Side dishes**

- Fish of the day, char grilled and served on prawn bisque paella rice and steamed seasonal vegetables
- Premium MSA graded Black Angus Porterhouse, cooked to your liking, on roasted potatoes and red wine beef jus
- Char grilled free-ranged chicken fillets served on a bed of spinach and chickpeas puree
- Vegetarian Stuffed Pepper, red pepper stuffed with mushroom, rice, chickpeas and grana padano, slow-cooked, on wilted spinach and olive oil mash

Dessert (Optional)

Extra \$12 per person
As in Option 2

Option 5

Entrée and Main \$48 per person

Starter of olives, oil & fresh bread
(Optional Home-made Dips - \$3 p.p.)

Entrée

- Soup of the Day
- Cevapcici, skinless sausages, served traditionally on freshly diced Spanish onion and ajvar, a sweet paprika relish
- Australian Calamari, stuffed with prawn and barramundi, char grilled and served on Balkan style potato salad
- Mediterranean vegetable & polenta stack with roasted pine nut & basil pesto

Main

*Accompanied by Side dishes**

- Premium MSA graded Black Angus Porterhouse, cooked to your liking, on roasted potatoes and red wine beef jus
- Fish of the Day, char grilled and served on prawn bisque paella rice and steamed seasonal vegetables
- Goulash, Hungarian style beef stew with mashed potato and steamed beans
- Vegetarian Stuffed Pepper, red pepper stuffed with mushroom, rice, chickpeas and grana padano, slow-cooked, on wilted spinach and olive oil mash

Dessert (Optional)

Extra \$12 per person
As in Option 2

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Option 6 (Balkan food)

Entrée and main \$46 per person

Three courses \$59 per person

Starter of olives, oil & fresh bread
(Optional Kajmak and Ajvar - \$4 p.p.)

Entrée

- Pasulj, lima bean & smoked pork soup
- Australian Calamari, stuffed with prawn and barramundi, char grilled and served on Balkan style potato salad
- Cevapi, Balkan skinless beef sausages, on freshly diced red onion and ajvar
- 'Shopska', a tomato and cucumber salsa with grated Bulgarian fetta cheese

Main

*Accompanied by Sides**

- 'Pljeskavica', Spicy Burger, served with 'kajmak' and Balkan cabbage salad
- Bele Vesalica, apple and hickory smoked pork loin, rested on roasted parsnip & sautéed Portabella mushroom
- Fish of the day rested on prawn bisque paella rice and steamed seasonal vegetables
- Goulash, Hungarian style beef stew with mashed potato and steamed beans

Dessert

- Palacinke with strawberries, walnut, chocolate grenache and vanilla ice cream
- Sticky date pudding with vanilla bean ice-cream, butterscotch sauce and Persian tea date
- Chocolate flourless almond cake with dark chocolate sauce and Belgian chocolate ice cream
- Balkan style walnut baklava with candied zest and lemon sorbet

Option 7 (Gluten-free)

Entrée and Main \$52 per person

Three courses \$65 per person

Starter of olives, oil & fresh bread
(Optional Home-made Dips - \$3 p.p.)

Entrée

- Soup of the Day
- Sizzling Spanish chorizo sausage slices with tomato, shallot and white wine
- Char grilled skewers of scallops wrapped in double smoked pancetta on grana padano, pear & rocket salad
- Mediterranean vegetable & polenta stack with roasted pine nut & basil pesto

Main

*Accompanied by Sides**

- Premium MSA graded Tey's Gold Eye-fillet, cooked to your liking, on roasted potatoes and red wine beef jus
- Fish of the Day served on paella rice and steamed seasonal vegetables
- Goulash, Hungarian style beef stew with mashed potato and steamed beans
- Red pepper stuffed with mushroom, rice, chickpeas & grana padano, slow-cooked, on spinach and olive oil mashed potato

Dessert

- Vanilla bean Crème Brûlée
- A selection of local Jock's famous sorbet: mango, berry and lemon
- Chocolate flourless almond cake with dark chocolate sauce & Belgian chocolate ice cream
- Lemon lime panna cotta with poached pear, raspberry coulis & almond brittle

Option 8 (Deluxe)

Entrée and Main \$60 per person

Three courses \$75 per person

Starter of olives, oil & fresh bread
(Optional Home-made Dips - \$3 p.p.)

Entrée

- Soup of the Day
- Char grilled marinated Quail served on wilted spinach, butternut pumpkin and Portabella mushroom
- Garlic prawns, extra large Australian prawn cutlets sizzling in extra virgin olive oil, garlic, parsley & a pinch of chili
- Avocado Vinaigrette, fresh avocado served on a bed of tomato salsa, Yarra Valley goat cheese and balsamic glaze

Main

*Accompanied by Sides**

- Premium MSA graded beef, Tey's Gold Eye fillet 220g or King Island Scotch fillet 250g, on roasted potatoes & red wine jus
- Seafood Kebab simply served on prawn bisque paella rice & steamed vegetables
- Yarra Valley kangaroo fillet, char grilled to your liking, on olive oil mashed potato and creamy sautéed mushroom
- Chef's Special Vegetarian Dish

Dessert

- Vanilla bean Crème Brûlée
- Lemon lime panna cotta with poached pear, raspberry coulis & almond brittle
- Crepe Suzette with vanilla ice-cream
- Traditional Italian dessert made of layers of hand-beaten vanilla bean mascarpone, coffee, Kahlua infused sponge biscuits and dark chocolate grenache

*Please advise us of any allergies. Some seasonal garnishes may change. *Sides: Garden salad, Grilled Vegetables & Chips*