

## MEDITERRANEO FUNCTION MENUS

EXCLUSIVELY FOR BOOKINGS OF 12 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.
- Option 3 to 8 are semi a-la-carte menus that allow guests to choose their own courses.

### Option 1

\$69 per person

#### Starter

Selection of homemade dips with fresh bread and olives\*

#### Platters

##### Mixed char grilled Meat Platter

A selection of grilled meat: beef fillet skewers, lamb cutlets, semi smoked pork loins, spicy mini burgers, cevapcici, chorizo and chicken fillets served on potato chips and Portobello mushrooms.



##### Char grilled Seafood Platter

Char grilled Morton Bay Bug, King Prawn, fresh fish fillet, stuffed calamari, prawn & calamari skewer, dressed with lemon butter sauce; served with parmesan baked scallop, paella rice, provencal mussels, spicy salt soft shell crab and crispy whitebaits.



#### Accompanied by

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

### Option 2

\$85 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 \$14 per person

Refreshing strawberry, passionfruit and lemon sorbets

Chocolate flourless almond cake & chocolate ice cream

Walnut Baklava with lemon sorbet\*

Warm sticky date pudding with  
vanilla bean ice-cream

*Please advise us of your dietary requirements, especially any allergies. Dishes marked \* are NOT gluten free.*

## MEDITERRANEO FUNCTION MENUS

EXCLUSIVELY FOR BOOKINGS OF MORE THAN 12 GUESTS

### Option 3

*One-course Meal- min 20 guests  
Weekdays only & not in December  
\$45 per person*

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

#### Main

*with Garden salad, Cabbage salad & Chips*

- Fish fillet of the day, char grilled, served on prawn bisque paella rice and steamed seasonal vegetables
- Cevapcici, Balkan style skinless beef sausages, served traditionally on freshly diced Spanish onion and ajvar, a sweet paprika relish
- Aged MSA quality certified Black Angus Porterhouse, char grilled to your liking, on roasted potatoes and a side of garlic cream sauce
- Char grilled free-ranged chicken fillets served on a bed of grilled vegetables and chimmichuri
- 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 \$14 per person  
As in Option 2

### Option 4

*Entrée and Main \$56 per person*

**Starter of olives, oil & fresh bread\***  
(Optional Home-made Dips - \$4 p.p.)

#### Entrée

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



#### Main

*with Garden salad, Cabbage salad & Chips*

- Fish fillet of the day, char grilled and served on paella rice and steamed seasonal vegetables
- Aged MSA quality certified Black Angus Porterhouse steak 250g on garlic and rosemary roasted potatoes and a side of garlic cream sauce
- Char grilled free-ranged chicken fillets served on a bed of spinach and chickpeas puree
- Vegetarian Stuffed Pepper, red pepper stuffed with mushroom, rice, chickpea and grana padano, slow-cooked, on wilted spinach and olive oil mash

#### Dessert (Optional)

Extra \$14 per person  
As in Option 2

### Option 5 (Balkan food)

*Entrée and main \$60 per person  
Three courses \$75 per person*

**Starter of olives, oil & fresh bread\***  
(Optional Kajmak and Ajvar - \$6 p.p.)

#### Entrée

- Pasulj, lima bean & smoked pork soup
- Pržene girice, crispy whitebaits on mixed salad leaves and tartare sauce
- Cevapi, house special Balkan skinless beef sausages, on red onion and ajvar
- Chorizo, sizzling kobasice slices with diced tomato, shallot and white wine
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#### Main

*with Sopska salad, Cabbage salad & Chips*

- Pljeskavica, Balkan 450g beef patty, with 'kajmak' and Balkan cabbage salad
- Sarma, Balkan style cabbage roll served with olive oil mashed potato
- Fish fillet of the day, char grilled and served on paella rice and steamed seasonal vegetables
- Goulash, Hungarian style beef stew with mashed potato and steamed beans

#### Dessert

- Palacinke, thin crepes filled with fresh strawberries, chocolate grenache, vanilla bean and chocolate ice cream
- Warm sticky date pudding with vanilla bean ice-cream and butterscotch sauce
- Tufahija, poached apple stuffed with cinnamon walnut, with double cream
- Walnut baklava and lemon sorbet\*

*Please advise us of any allergies. Some seasonal garnishes may change. Dishes marked \* are NOT gluten-free*



**mediterraneo**  
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### Option 6

*Entrée and Main \$60 per person*

*Three courses \$75 per person*

**Starter of olives, oil & fresh bread**  
(Optional Home-made Dips \$4 p.p.)

#### Entrée

- Soup of the Day
- Cevapcici, skinless sausages, served traditionally on freshly diced Spanish onion and ajvar, a sweet paprika relish
- Crispy whitebaits served with tartare sauce and salad leaves
- Mediterranean vegetable & polenta stack with roasted pine nut & basil pesto

#### Main

*with Garden salad, Cabbage salad & Chips*

- Aged MSA quality certified Black Angus Porterhouse on roasted potato and a side of garlic cream sauce
- Fish of the Day, char grilled and served on prawn bisque paella rice and steamed seasonal vegetables
- Free-ranged chicken fillets rested on a bed of grilled vegetable and chimichurri
- Vegetarian Stuffed Pepper, red pepper stuffed with portabella mushroom, rice, chickpeas & grana padano, slow-cooked, on spinach and olive oil mashed potato

#### Dessert

- Vanilla bean Crème Brûlée
- A selection of refreshing sorbets
- Chocolate flourless almond cake & chocolate ice cream
- Spiced sticky date pudding with vanilla bean ice-cream and butterscotch sauce

### Option 7

*Entrée and Main \$65 per person*

*Three courses \$79 per person*

**Starter of olives, oil & fresh bread**  
(Optional Home-made Dips \$4 p.p.)

#### Entrée

- Soup of the Day
- Sizzling 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 pine nut & basil pesto

#### Main

*with Garden salad, Cabbage salad & Chips*

- Aged MSA quality Tey's Grassland Scotch fillet on roasted potato and a side of garlic cream sauce
- Fish of the Day served on paella rice and steamed seasonal vegetables
- Hickory smoked pork striploin wrapped in prociutto, served on olive oil mashed potato and mushroom sauce
- Vegetarian Stuffed Pepper, red pepper stuffed with portabella mushroom, rice, chickpeas & grana padano, slow-cooked, on spinach and olive oil mashed potato

#### Dessert

- Vanilla bean Crème Brûlée
- A selection of refreshing sorbets
- Chocolate flourless almond cake with chocolate sauce & chocolate ice cream
- Spiced sticky date pudding with vanilla bean ice-cream and butterscotch sauce

### Option 8

*Entrée and Main \$72 per person*

*Three courses \$89 per person*

**Starter of olives, oil & fresh bread**  
(Optional Home-made Dips - \$4 p.p.)

#### Entrée

- Char grilled skewers of scallops wrapped in double smoked pancetta on grana padano, pear & rocket salad
- Australian calamari stuffed with prawn & barramundi, on Balkan style potato salad
- Sizzling chorizo sausage slices with tomato, shallot and white wine
- Avocado Vinaigrette, fresh avocado served on a bed of tomato salsa, Yarra Valley goat cheese and balsamic glaze

#### Main

*with Garden salad, Cabbage salad & Chips*

- Aged premium beef, your choice Tey's Gold Eye fillet 200g or Organic Rump Cap 300g on roasted potato and a side of garlic cream sauce
- Seafood Kebab simply served on prawn bisque paella rice & steamed vegetables
- Frenched spring lamb cutlets served with polenta chips and chimichurri
- Chef's Special Vegetarian Dish

#### Dessert

- Affogato with Frangelico liqueur
- Poached apple stuffed with cinnamon walnut served in syrup and double cream
- Crepe Suzette with vanilla bean ice-cream
- Cheese plate of vintage cheddar, organic Adelaide Hills triple cream brie, crackers and fresh fruits

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