

milagro

MODERN AUSTRALIAN



MILAGRO FUNCTION MENU 2009 - 2010

Breakfast Selections include a glass of juice or an espresso coffee or loose-leaf tea.

BROOKFARM GLUTEN FREE MACADAMIAMUESLI , Vanilla Yoghurt, mixed Fruit Compote and Milk	(G) 12
MIXED BERRY PANCAKES , Crushed Hazelnuts, Chantilly Cream and Butterscotch Sauce	(N) 15
FRESH SEASONAL FRUITS , Blood Orange Syrup, Vanilla Yoghurt and Roasted Flaked Almonds	(G, N) 12
EGGS BENEDICT , 2 Poached Farm Fresh Eggs, Baby Spinach, Oven Roasted Tomatoes and Hollandaise Sauce on Grilled Turkish Bread	
- With Double Smoked Leg Ham	(G) 16
- With Grilled field Mushrooms	(V, G) 17
- With Smoked Tasmanian Salmon	(G) 19
SMOKED BACON AND EGGS , Toasted Panini with Oven Roasted Tomatoes and Baby Spinach	(G, L) 14
VEGETARIAN BRUSCHETTA , served with Oven Roasted Tomatoes, Wild Roquette, Coolabine Goats Cheese Fetta, Balsamic Port Reduction and Herb Oil *With 2 Farm Fresh Poached Eggs	(G, V) 15 17
PUMPKIN AND CORN HASH CAKE , Hummus, Fresh Farm Poached Eggs, Oven Roasted Tomatoes, Balsamic dressed Roquette Leaves and Parmesan with Herb oil	(V) 16

CANAPE SELECTION

- Fresh Oyster in the Shell with Guacamole and Tomato Salsa
- Pan Seared Vegetarian Rice Paper Roll and Dipping Sauce
- Free Range Chicken Skewers with Satay Sauce
- Sugar Cane Skewered Thai Fish Cake and Dipping Sauce
- Roast Capsicum Spanish Tortilla Topped with Basil Pesto
- Mini Bruschetta with Shaved Parmesan and Reduced Balsamic
- Cucumber Slice Topped with Thai Marinated Beef
- Crispy Fried Vegetarian Samosa and Dipping Sauce
- Smoked Atlantic Salmon Rosette with Pickled Wild Lime on Crouton

All Canape Selections \$ 3.00 per piece.

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ENTRÉE SELECTION

French onion soup w/ Dijon cream and cheese crouton.

Velvet cream of butternut pumpkin soup w/ passion fruit dollop quenelle.

**Chilled gaspacho soup w/ garlic, coriander fried prawns.

**Miso and mushroom consommé w/ kombu seaweed, soy beans and abalone mushrooms.

Individual duck liver parfait w/ port jelly, orange marmalade and home made lavosh.

Thai beef salad of wombok, bean sprouts, coriander, crushed peanut and crispy vermicelli

**Salmon trio smoked, tartare and confit w/ traditional accompaniments.

Roasted ricotta cake, Mediterranean grilled vegetables, balsamic and roquette salad.

Sugar Cane Skewered Thai Fish Cakes with Asian Salad and Coconut Dressing.

Linguini, roast pumpkin, pine nuts, spinach and semi dry tomato with a herb wine sauce.

MAIN SELECTION

**Eye Fillet Forrestiere, Field Mushrooms, Bacon, Onion and Rosemary Jus

Free Range Chicken Breast oven Roasted w/ basil mash, pepperonata and confit garlic **Ocean Trout

Fillet Grilled, Olive Oil Mash, Asparagus, Tomato Salsa and Beurre Blanc

**Lamb loin grilled, provencale tian and caramelized onion mash w/ pesto drizzle

Quail grilled on gorgonzola polenta, balsamic onions and sun dried tomato spaghetti vege

**Sugar cane skewered salmon w/ soy, sultana braised cabbage and an asian b.b.q. sauce

**Wild mushroom and tarragon risotto with truffle Cream and Shaved Grana Padano

Fresh fish of the day with roasted sweet potato mash and asparagus, olive salsa

Pork cuttlet on potato and apple rostie with sautéed mushroom, spinach and thyme jus

DESSERT SELECTION

Individual pavlova filled with a hazelnut cream and summer berry compote

Pina colada pannacotta with a coconut Disc biscuit and candied pineapple

**Lime crème de la crème brulee with lime marmalade and Italian Sponge Finger

Rich chocolate tarte served with double cream and espresso syrup

**Caramelised banana and mixed nuts spring rolls with grand marnier anglaise

Flourless Orange and Lemon Myrtle Cake Lemon Curd and Bitter Sweet Chocolate Sauce

Sticky Date Pudding butterscotch sauce and Chantilly Cream

Coconut Pannacotta with Palm Sugar Coconut and Cracked pepper Strawberries in Syrup

****A SURCHARGE OF \$ 2.00 APPLIES TO THESE DISHES.**

FUNCTION MENU PRICES

CHOICE OF:

1 Entrée, 1 Main, 1 Dessert - Straight Drop	\$ 48.00
2 Entrée, 2 Main, - Alternate Drop	\$ 45.00
2 Entrée, 2 Main, 2 Dessert - Alternate Drop	\$ 50.00
2 Entrée, 2 Main, 2Dessert - Choice	\$ 55.00
3 Entrée, 3 Main, 3 Dessert - Alternate Drop	\$ 60.00
3 Entrée, 3 Main, 3 Dessert - Choice	\$ 65.00

Own Wedding Cakeage \$ 3.00 Per Person.

Corkage \$ 3.00 Per Person