Eling Forest Menu Functions Sample Menu

Main

Beer battered barramundi fillet, Kale slaw, home made tartar sauce, fries Teriyaki salmon, carrot, broccolini, Japanese rice

Maugers grass beef sirloin steak, with strawberry onion jam, roasted truss tomatoes and salad

Slow braised lamb shoulder, salsa verde and potato salad

Marinated chicken skewer with chargrilled flatbread, tabouli, tzarziki, hummus

Thai beef salad with roasted peanuts, Asian chilli dressing

Gourmet pork fennel sausages, mash, with braised cabbage, green peas, and onion gravy

Mushroom Risotto with pumpkin, baby spinach

Steak sandwich rib eye steak, caramelised onions, lettuce, tomato, bacon jam, cheese and aioli with chips

House made pork terrine with apply chutney and warm sourdough

Creamy fettuccine boscaiola with mushrooms, bacon

Mediterranean rosted vegetable salad with couscous and grilled halloumi

Dessert

White and dark chocolate mousse with honey comb Individual pavlova with berry couli

Russian cheese cake with poppy seed and raisin

Gluten free orange and almond cake

Traditional tiramisu with coco

Gluten free dark chocolate brownie

Ice creams and sorbets (talk to our chefs about your favourite flavour)

Vegetarian & Gluten free options available on request



Eling Forest Menu Functions Sample Menu

Canapé

Cold

Cherry tomatos with bocconcini, basil and reduced balsamic Prawn and avocado lettuce cups with cocktail dressing Assorted sushi

Tomato bruschetta

Vegetable frittatas

Olive bruschetta with goats' cheese

Coffin Bay oyster with Lime

Beetroot cured salmon crostini dill cream



Hot

Spinach and feta quiche

Homemade mini pies

Southern crumbed chicken skewers

Pork belly pieces with Asian dipping sauce

Battered fish pieces sauce tartar

Cheese burger sliders

Duck/pork spring rolls

Tandoori lamb cutlets with cucumber and yoghurt Chorizo sausage wrapped in puff pastry and lemon chilli dip Medium rare beef, horse radish cream on baguette with pesto



