



HOTEL BRUCE COUNTY

Limited a la carte Menu

Guests will choose from the below menu on the night (only suitable for up to 40 guests):

3 COURSE MENU @ \$59 per person - please select 3 items from each course

2 COURSE MENU @ \$52 per person - please select 3 items from Entrée & Main or Main & Dessert

Additional Starter – Chef's selection of hot & cold canapés @ \$8 per guest (3 pieces per guest)

Special dietary requirements can be catered for, however please advise prior to your event.

All prices include 10% GST

Entrée ~ all 4 of the below items are served to each guest as a single taste plate.

- Soup du jour
- Filo crusted king prawns on an pear & roma tomato salsa with a lime tahini dressing
- Szechuan pepper crusted beef with wakimi marinated seaweed & Japanese miso dressing
- Petite salad of duck with paw paw, spring onion, peanuts & a ponzu dressing

Main Course ~ guests order during your event from the below 4 options

- Free range chicken breast on French de Puy lentils, fondant potato & a cherry jus
- 24 hour braised lamb on carrot confit, pea puree, with ginger bread crumble & a light jus
- Atlantic salmon fillet accompanied by lemon scented potato crush, soft herbs & sauce vierge
- Char-grilled Gippsland porterhouse with pomme puree, French beans & sauce Madeira
- Sweet pumpkin risotto with cherry tomatoes, roquette lettuce & parmigiano reggiano cheese

Served to the table ~ your choice of 2

House cut chips with rosemary sea salt or creamy buttered mash potato

Roquette lettuce & parmesan salad or buttered green vegetables

Dessert ~ guests order during your event from the below 4 options

- Cinnamon crème brulée with crisp short bread & macerated summer berries
- Vanilla pannacotta with luscious passionfruit strawberry's & a crisp almond wafer
- Valrhona chocolate tart served with an orange & peppermint petit salad
- Australian cheese plate with quince paste, crackers & lavosh crackers

Tea, Coffee & Chocolates



HOTEL BRUCE COUNTY

50/50 Set Menu

The following menu is chosen prior to your function and served alternately to the table:

3 COURSE MENU @ \$49 per person - please select 2 items from each course

2 COURSE MENU @ \$42 per person - please select 2 items from Entrée & Main or Main & Dessert

Additional Starter – Chef's selection of hot & cold canapés @ \$8 per guest (3 pieces per guest)

Special dietary requirements can be catered for, however please advise prior to your event.

All prices include 10% GST

Entrée ~ please select 2 items that will be served alternately to your guests

- Soup du jour (v)
- Filo crusted king prawns on an apple & currant salsa with a lime tahini dressing
- Spiced squid on Moroccan seasoned cous cous with cucumber ribbons & preserved lemon
- Duck salad with paw paw, vermicelli noodles, spring onion, peanuts & a ponzu dressing
- Seared Canadian scallops with potato puree, sauce Madeira & baby micro herbs
- Country smoked chicken & garden herb risotto with mascarpone & parmigiano reggiano
- Szechuan pepper crusted beef with wakimi marinated seaweed & Japanese miso dressing

Main Course ~ please select 2 items that will be served alternately to your guests

- Twice cooked duck leg with caramelized pear shitake mushroom & sauce morel
- Atlantic salmon fillet accompanied by lemon scented potato crush, soft herbs & sauce vierge
- Char-grilled Gippsland porterhouse with pomme puree, French beans & sauce Madeira
- 24 hour braised lamb on confit carrot, pea puree, with ginger bread crumble & a light jus
- Free range chicken breast on French de Puy lentils, fondant potato & a cherry jus
- High country pork cutlet with potato gratin, Dutch carrots & sauce calvados
- Sweet pumpkin risotto with cherry tomatoes, roquette lettuce & parmigiano reggiano

Served to the table ~ Your choice of 2

House cut chips with rosemary sea salt or creamy buttered mash potato

Roquette lettuce & parmesan salad or buttered green vegetables

Dessert ~ please select 2 items that will be served alternately to your guests

- Valrhona chocolate tart served with an orange & peppermint petit salad
- Cinnamon crème brûlée with crisp short bread & macerated summer berries
- Tarte au citron made with organic lemons, soft meringue, buttery pastry & vanilla anglaise
- Selection of fine hand made gelato with sliced melon & tart raspberry coulis
- Vanilla pannacotta with luscious passionfruit strawberries and a crisp almond wafer
- Boysenberry pudding with a rich butterscotch & berry sauce, served with vanilla bean ice-cream
- Australian cheese plate with fig paste, water crackers & lavosh crackers

Tea, Coffee & Chocolates