

Alexanders Function Menu

Entrée

1/2 dozen Greenwell Point Oysters Natural or with Spicy Cucumber Salsa

Chilli Squid with Fresh Herb, Capsicum & Sweet Lime Dressing

Pan-fried Crumbed Scallops served with a Rocket Salsa Verde

*Saffron Scented Risotto with Marinated Chicken Tenderloins
& Crispy Prosciutto*

*Braised Leek & Goats Cheese Tart with Cherry Tomato
& Parmesan Salad with Balsamic Reduction*

Oven Roasted Stuffed Field Mushroom with Bocconcini & Balsamic Reduction

Mains

*Local Catch of the Day with Snake Bean & Toasted Almond Salad
& Beer Battered Wedges*

*Crispy Skin Atlantic Salmon with Kumara & Sage Frittata, Asian Greens
& Chilli Mint Harissa*

*Orange & Ginger Marinated Chicken Breast with Coriander
& Citrus Scented Cous Cous & Seasonal Greens*

*Antipasto inspired Angel Hair Pasta with Basil Pesto
& Parmesan Crisps*

*Roasted Pork Fillet with Koorawatha Oven Dried Tomatoes,
Wilted Spinach & Red Bell Pepper Potato Mash*

*Char grilled Eye Fillet with Potato Galette, Trilogy of sauteed Mushrooms
& Coolangatta Estate Cabernet Sauvignon Jus*

Desserts

Vanilla Bean Panacotta with Roasted Stone Fruit

Chocolate & Hazelnut Semi-Freddo with Crisp Meringue

Cassata Bombe Alaska

Warm Banana Pudding with Caramel Sauce

Regional Cheese Plate with Spiced Dried Fruits

COOLANGATTA



ESTATE

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(Subject to Availability)

Booking Details

Menu applies to a minimum of 20 and a maximum of 50 guests in Alexanders.

*Select 2 dishes from each course no later than 1 month prior to function.
(Meals served alternately)*

2 Course \$48.00 per person

3 Course \$58.00 per person

The above prices include French Bread Rolls, Selected Teas & Vittoria Coffee

Please Note: Menus change seasonally

*Prices for Sunday and Public Holidays on application.
Prices subject to change without notification.*

@ August '08