

Coolangatta Estate

Function Menus



*Prices are per person & based on a minimum 3 course meal (not including hors d'oeuvres)
Select 2 choices from each course to be served alternately*

HORS D'OEUVRES –

A selection of 2 **\$6.50**
A selection of 4 **\$9.00**

Hot

Fish Gougons
Mini Tartlets:- variety of fillings
Mini Spring Rolls & Asian Dipping Sauce
Spinach & Ricotta Filo Parcels
Samosa & Homemade Chutney
Crispy Wontons & Spicy Dipping Sauce

Cold

Smoked Salmon Blini
Fresh Asparagus Rolls
Smoked Chicken Mayonnaise Crostini
Game Terrine & Homemade Chutney Crostini
Cruditee with Dips
Pate & Melba Toast

ENTRÉE

SOUP **\$11.00**

Leek & Potato
Roasted Tomato
French Onion
Pea & Ham
Cream of Mushroom
Pumpkin & Bacon

Chicken & Sweet Corn

Pasta **\$15.00**

Fettuccine with Tomato & Basil Sauce, topped with Parmesan Cheese
Fettuccine with a Cream & Mushroom Sauce
Spinach and Ricotta Pasta Roulade with a Roasted Tomato and Basil Coulis
Angel Hair Pasta with Smoked Chicken and Avocado
Linguini with Koorawatha Tomato, Basil Pesto and Olive Sauce

Seafood **\$18.00**

Seafood Bon Bon & Chardonnay Sauce
Prawn & Scallop Crepe on a Prawn Bisque
Spicy Local Calamari, Asian Noodle Salad & Cucumber Salsa
Spicy Prawn and Noodle Salad
Smoked Salmon, Zucchini Frittata & Horseradish Aioli
Salmon Gravlax, Rocket Salad & Lime Mayonnaise

Salads **\$17.00**

Smoked Chicken Caesar
Smoked Salmon Caesar
Thai Beef & Asian Noodle Salad
Warm Salad of Spicy Chicken, Baby Salad Leaves, Yogurt & Mint Dressing
Rocket and Spinach Salad with a Roasted Capsicum & Goat Cheese Tart

Other **\$17.00**

Double Baked Cheese Soufflé, Red Pepper Coulis & Basil Essence
Leek & Pepper Tart, Rocket Salad & Tomato Compote
Roasted Tomato & Onion Tart, Fresh Herb Salsa
Asparagus & Shallot Tart, Hollandaise Sauce

MAINS

Fish

<i>Seafood Strudel with a Hollandaise Sauce & Wilted Spinach</i>	\$27.00
<i>Atlantic Salmon, Chardonnay & Tarragon Sauce</i>	\$27.00
<i>Slow roasted Atlantic Salmon with steamed Asian Greens</i>	\$27.00
<i>Baked Snapper Fillet, Lemon & Herb Couscous, Chilli Jam</i>	\$28.00
<i>Baked Ocean Trout, Fresh Herb Salsa, Potato Galette & Roasted Tomatoes</i>	\$27.00

Poultry and Game

<i>Roasted Organic Chicken Breast with Pesto & Verdelho Cream Sauce</i>	\$27.00
<i>Chicken Florentine - with Spinach & Herbs wrapped in Golden Baked Filo Pastry</i>	\$27.00
<i>Gamekeeper's Chicken - Organic Chicken braised in Estate Wine with Mushrooms, Tomato & Olives</i>	\$26.00
<i>Vineyard Chicken - Organic Chicken braised with Grapes & Wine on a Tarragon Risotto Cake</i>	\$26.00
<i>Chicken Ballotine with Toasted Pine-nuts, Apricots and Citrus Hollandaise Sauce</i>	\$27.00

Beef

<i>Roasted Highlands Eye Fillet with an Estate Red Wine Glaze & Mediterranean Vegetables</i>	\$28.00
<i>Beef Wellington - Traditional - with a Red Wine & Mushroom Jus</i>	\$28.00
<i>Beef Fillet with Rosemary Potato Hash & Horseradish Jus</i>	\$28.00
<i>Beef Fillet, Field Mushrooms & Sauce Bernaise</i>	\$28.00
<i>Roasted Scotch Fillet with a Chambourcin & Mushroom Sauce</i>	\$27.00

Other

<i>Spinach & Ricotta Lasagne with a Roasted Tomato & Basil Coulis</i>	\$24.00
<i>Roasted Vegetable Lasagne & Basil Pesto</i>	\$25.00
<i>Baked Risotto Arancini with 3 Cheese Filling on a roasted Capsicum Sauce</i>	\$25.00
<i>Asparagus, Ricotta & Chive Strudel, Leek & Ginger Sauce</i>	\$25.00
<i>Spinach Tart with Tomato & Shallot Compote</i>	\$24.00

DESSERTS

\$13.00

Hot

Warm Banana Pudding with Toffee Sauce
Sticky Date Pudding & Butterscotch Sauce
Apple & Berry Strudel with English Style Clotted Cream
Warm Orange & Almond Torte with a Double Chocolate Sauce
Chocolate Fudge Pudding with Chocolate Rum Sauce

Cold

Pear Frangipanni Tart with Crème Anglaise
Chocolate Marquise on Berry Coulis
Ricotta and Vanilla Bean Souffle on a Mango Coulis
Flourless Chocolate, Rum Roll & Berry Compote

Local Cheese Platter (for 10 pax) with Fresh Fruit, Nuts & assorted Crackers (\$80 per platter)

Optional Extras

Price per person served in bowls for 4-6 guests

<i>French Bread Rolls</i>	\$ 1.50
<i>Flower Pot Damper</i>	\$ 2.50
<i>Berry Sour Dough</i>	\$ 2.00
<i>Fresh Farm Salad</i>	\$ 4.00
<i>Rocket & Parmesan Salad</i>	\$ 5.00

Freshly brewed Vittoria Filter Coffee & assorted Teas included

Addition \$10.00 per person for Sundays & Public Holidays

Prices subject to change without notification

@July '08